

Latte Nero PK

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **46.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|------|
| Grain | Pale Ale Best | 2.5 kg (50.5%) | 80 % | 6 |
| Grain | Münchner Malz Best | 0.3 kg (6.1%) | 78 % | 20 |
| Grain | Special X Best | 0.3 kg (6.1%) | 75 % | 350 |
| Grain | Chocolate Best | 0.3 kg (6.1%) | 75 % | 900 |
| Grain | Carafa Special typ II Best | 0.4 kg (8.1%) | 65 % | 1100 |
| Grain | Barley, Flaked | 0.5 kg (10.1%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (10.1%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (2%) | 76.1 % | 0 |
| Liquid Extract | sinamar | 0.05 kg (1%) | --- % | 5000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.7 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.7 % |
| Boil | Fuggles | 10 g | 15 min | 2.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Other | Wyeast Nutrient | 1 g | Boil | 10 min |