

milk

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **22**
- SRM **30.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.9%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.2%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.2%)	79 %	22
Grain	Simpsons - Chocolate Malt	0.4 kg (6.1%)	73 %	788
Grain	Strzegom pszenica prażona	0.25 kg (3.8%)	70 %	1000
Grain	Weyermann - Carapils	0.45 kg (6.8%)	78 %	4
Grain	Płatki owsiane prażone	0.5 kg (7.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	50 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kakaowca	100 g	Secondary	14 day(s)
Spice	Wanilia	80 g	Secondary	7 day(s)

Notes

- Laktoza na 15 min przed końcem.
płatki prażone 30 minut w 150s, 2 dni przed ważeniem.
2 laskie wanilii

25l brzeczki nastawnej z 15 BLG (z laktozą)
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