

# Milk peanut porter

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **31.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (54.8%)	78 %	6
Grain	Brown Malt (British Chocolate)	0.25 kg (6.8%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.8%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.15 kg (4.1%)	71 %	600
Grain	Crysta 80	0.1 kg (2.7%)	73 %	80
Sugar	Milk Sugar (Lactose)	0.3 kg (8.2%)	76.1 %	0
Adjunct	Masło orzechowe	0.6 kg (16.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis