

Milk Stout 1.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **32.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **60 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **60C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (66.7%)	80 %	6
Grain	Strzegom Czekoladowy 400	0.5 kg (11.1%)	68 %	400
Grain	Słód owsiany Fawcett	0.25 kg (5.6%)	61 %	5
Grain	Fawcett - Dark Crystal	0.5 kg (11.1%)	71 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.6%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	5.8 %
Boil	Challenger	25 g	30 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Liquid	120 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	15 min

Notes

- Wsypanie słodów jasnych do 300 EBC do 50st C i podgrzewanie do 68st C intensywnie mieszając. Delikatne przypalenie doda karmelu.

Słód Owsiany 0,5 kg Anglia
Słód Dark Crystal 300 EBC 0,5 kg
Słód Pszeniczny Czekoladowy 0,5 kg
Słód Czekoladowy 400EBC 0,5 kg
Laktoza 1 Kg
Słód Pale Ale Low Colour MARIS OTTER 1 kg
Wyeast 1084 Irish Ale
Challenger 50g - UK Chmiel granulat

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