

Milk Stout bananowy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **34.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (57.7%) | 85 % | 7 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 400 |
| Grain | Carafa | 0.2 kg (3.8%) | 70 % | 664 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.8%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.8%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (13.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Banany pieczone | 3000 g | Secondary | 14 day(s) |