

# Milk stout Tonka v.2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **31.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	płatki jęczmienne	0.6 kg (9%)	60 %	4
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.5%)	68 %	1000
Grain	Fawcett - Brown	0.2 kg (3%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6 %
Boil	Hallertau Tradition	25 g	60 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	22 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Spice	bób Tonka	25 g	Secondary	6 day(s)

## Notes

- Bób Tonka moczony w brandy Pliska 100ml, podczas fermentacji burzliwej (7-10dni) i dodany na cichą (6-7dni)

25,11,23 wyszło 26l -17Blg - 1,4 od laktozy =15,6Blg (strata w chmielinach 0,8l)  
drożdże t-58 - 2 saszetki uwodnione 30' przed zadaniem  
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