Milk Stout z amburaną z Kotłowni

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **42.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Thomas Fawcett	3 kg *(48%)*	81 %	6
Grain	Monachijski Ciemny Bestmalz	2 kg *(32%)*	80 %	25
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg *(5.6%)*	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg *(4%)*	71 %	600
Grain	Weyermann - Carafa II	0.15 kg *(2.4%)*	70 %	837
Grain	Special B Malt	0.5 kg *(8%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	2000 ml	White Labs

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	ziarno kakaowca	100 g	Secondary	10 day(s)
Flavor	amburana	10 g	Secondary	10 day(s)
Other	laktoza	700 g	Boil	15 min

Notes

- starter 2000 ml 36 godzin
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