

MILK STOUT Z WIŚNIAMI 13 BLG # 52

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **31**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1 kg (18.6%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (55.8%) | 85 % | 7 |
| Grain | Czekoladowy Castlemalting | 0.3 kg (5.6%) | --- % | 900 |
| Grain | Ziarno Jęczmienia Castlemalting | 0.3 kg (5.6%) | --- % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.28 kg (5.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 45 g | 60 min | 5.1 % |
| Boil | Zula | 15 g | 60 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Wiśnie | 900 g | Secondary | 7 day(s) |
| Spice | Laktoza | 0.28 g | Boil | 10 min |