

Milka stout 2022

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **42.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (75.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (5.5%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (5.5%)	77 %	4
Grain	Jęczmień palony	0.6 kg (8.2%)	55 %	985
Grain	Carafa III	0.2 kg (2.7%)	70 %	1300
Grain	Strzegom Barwiący	0.2 kg (2.7%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	0.3 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.7 g	Boil	15 min

Notes

- Przed dodaniem laktozy: 17blg
Po: 19
Ekstrakt nastawny: 18. Pokazał areometr po schłodzeniu
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