

MilkStout#2

- Gravity **15.2 BLG**
- ABV ---
- IBU **26**
- SRM **45.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (67.2%)	80 %	8
Grain	Monachijski	0.5 kg (8.4%)	80 %	16
Grain	Carafa III Special	0.2 kg (3.4%)	70 %	1034
Grain	Briess - Chocolate Malt	0.4 kg (6.7%)	60 %	690
Grain	Weyermann - Carapils	0.45 kg (7.6%)	78 %	4
Grain	Coffee Malt	0.4 kg (6.7%)	74 %	296

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mandarina Bavaria	25 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	10 min

Notes

- Carafa - wsyp na 69* 15'

Po 12 dniach fermentacji burzliwej ~16* otoczenia przeniesienie do temp ~20-23* (3-4 dni)

Zabutelkowane 22.10.2016 75g glukozy + 65 cukru białego -> 400 ml wody + 6 espresso
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