

Milky way

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **31.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (67.6%)	80 %	16
Grain	Strzegom Karmel 300	1 kg (13.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	1 kg (13.5%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.4 kg (5.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	5 min

Spice	Kawa	400 g	Boil	3 min
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Notes

- Dolicz do dziennika podniesienie gestosci przez laktoze i srm od kawy
Aug 15, 2017, 8:54 PM