

imperial milk stout

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **23**
- SRM **62.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (61.2%)	80 %	7
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Fawcett - Pszoniczny Czekoladowy	0.6 kg (8.2%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Karmelowy żytni Strzegom	0.5 kg (6.8%)	75 %	150
Grain	Carafa III	0.2 kg (2.7%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.75 kg (10.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Slant	200 ml	---