

RASBERRY MILK STOUT

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **34.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

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

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.1%)	82 %	4
Sugar	Milk Sugar (Lactose)	1 kg (12.4%)	76.1 %	0
Grain	Viking Wheat Malt	0.5 kg (6.2%)	83 %	5
Grain	Carafa II Special	0.5 kg (6.2%)	70 %	1150
Grain	Fawcett - Pale Chocolate	0.25 kg (3.1%)	71 %	600
Grain	Fawcett - Dark Crystal	0.25 kg (3.1%)	71 %	300
Grain	Simpsons - Golden Naked Oats	0.25 kg (3.1%)	73 %	20
Grain	Simpsons - Black Malt	0.1 kg (1.2%)	70 %	1084
Grain	Biscuit Malt	0.1 kg (1.2%)	79 %	45
Grain	CastleMalting Coffee Light	0.1 kg (1.2%)	74 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfoct	1 g	Boil	10 min
Water Agent	Kreda Piwowarska	2 g	Mash	60 min