# Imperial Milk Stout

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- Gravity **18.7 BLG**
- ABV **---**
- IBU **37**
- SRM **50.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 4 kg *(56.3%)* | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg *(14.1%)* | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg *(7%)* | 78 % | 4 |
| Grain | Oats, Flaked | 0.5 kg *(7%)* | 80 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg *(4.9%)* | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg *(3.5%)* | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg *(7%)* | 76.1 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Herkules | 20 g | 60 min | 17 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Herkules | 10 g | 5 min | 17 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| | | | | |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11 g | Safale |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Other | laktoza | 500 g | Boil | 10 min |

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