

# Imperial Milk Stout #1

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **40**
- SRM **40.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 4 kg (65.6%)   | 80 %  | 5   |
| Grain | Strzegom Czekoladowy jasny     | 1 kg (16.4%)   | 68 %  | 400 |
| Grain | Brown Malt (British Chocolate) | 0.7 kg (11.5%) | 70 %  | 128 |
| Grain | Carafa                         | 0.2 kg (3.3%)  | 70 %  | 664 |
| Grain | Caraaroma                      | 0.2 kg (3.3%)  | 78 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 50 g   | 60 min | 7.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Notes

- Laktoza 0,6 kg - 2,5 BLG  
Sep 6, 2020, 12:08 AM