

## 10. Milkstout wiśnia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **33**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type           | Name                           | Amount         | Yield  | EBC  |
|----------------|--------------------------------|----------------|--------|------|
| Grain          | pale ale Viking Malt           | 1.7 kg (50%)   | 79 %   | 8    |
| Grain          | Płatki owsiane                 | 0.4 kg (11.8%) | 85 %   | 3    |
| Grain          | Strzegom Karmel 150            | 0.3 kg (8.8%)  | 75 %   | 150  |
| Grain          | monachijski typ II Viking Malt | 0.25 kg (7.4%) | 78 %   | 24   |
| Grain          | Strzegom Czekoladowy 1200      | 0.15 kg (4.4%) | 1 %    | 1202 |
| na wysładzanie |                                |                |        |      |
| Grain          | jęczmień prażony Viking Malt   | 0.1 kg (2.9%)  | 1 %    | 1000 |
| na wysładzanie |                                |                |        |      |
| Sugar          | Milk Sugar (Lactose)           | 0.5 kg (14.7%) | 76.1 % | 0    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 5 g    | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | ---        |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Owoce (wiśnia) | 500 g  | Secondary | 7 day(s) |