

29. "Mleczny start" - Milk Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **37.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (18.5%) | 80 % | 4 |
| Grain | strzegom jęczmień prażony | 0.3 kg (5.6%) | --- % | --- |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.3 kg (5.6%) | 68 % | 1300 |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 11 g | danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 0.5 g | Boil | 10 min |

Notes

- uwarzone 17-03-2018r.

Słody ciemne wsypać w 50 min po zrobieniu próby jodowej.
May 19, 2018, 12:00 AM