Banana Milk Stout

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **47**
- SRM **21.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(51%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(5.1%)*	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(5.1%)*	61 %	5
Grain	Simpsons - Coffee Malt	1 kg *(10.2%)*	74 %	350
Grain	Płatki owsiane	0.8 kg *(8.2%)*	85 %	3
Grain	Viking Wędzony torfem	1 kg *(10.2%)*	81 %	7
Grain	Weyermann - Carapils	1 kg *(10.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa bananowa	2500 g	Secondary	5 day(s)
Flavor	Laktoza	500 g	Boil	15 min