

Milk stout z pieczonymi bananami i kawą

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **57.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pale Ale	1.5 kg (48.4%)	80 %	5
Grain	Thomas Fawcett żytni crystal	0.2 kg (6.5%)	70 %	160
Grain	Castle Malting Cafe	0.2 kg (6.5%)	75.5 %	480
Grain	Weyermann Pszeniczny Czekoladowy	0.3 kg (9.7%)	68 %	1200
Grain	Strzegom Jęczmień palony	0.3 kg (9.7%)	55 %	985
15' - 76°C				
Sugar	Laktoza	0.6 kg (19.4%)	76.1 %	0
15' gotowanie				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %

Yeasts

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

us- 05	Ale	Slant	50 ml	---
--------	-----	-------	-------	-----

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Boil	5 min
Flavor	Pieczone banany	1200 g	Secondary	17 day(s)

Banany w skórkach przekrojone wzdłuż na pół, wyłożone na blachę i pieczone 15 minut w 180°C (górze-dół, bez termoobrotu), po czym obrane, pokrojone w kostkę i wrzucone do fermentora, do którego następnie zlać piwo na cichą.