

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) |