

## #16 Mint Milk Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **36**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3.7 kg (71.2%) | 80 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.7%)  | 68 %  | 1200 |
| Grain | karmelowy viking malt       | 0.4 kg (7.7%)  | 70 %  | 150  |
| Grain | Jęczmień palony             | 0.2 kg (3.8%)  | 55 %  | 985  |
| Sugar | laktoza                     | 0.5 kg (9.6%)  | 100 % | 1    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Glacier | 35 g   | 60 min | 5.5 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

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

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Spice  | mięta          | 20 g   | Secondary | 2 day(s) |
| Flavor | brązowy cukier | 20 g   | Secondary | 2 day(s) |