

## #17 Milk Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **84**
- SRM **62**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (60.9%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (8.7%)	79 %	10
Grain	Pszeniczny	1 kg (8.7%)	85 %	4
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.3%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.5 kg (4.3%)	68 %	400
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150
Grain	Laktoza	0.5 kg (4.3%)	85 %	3
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	Fuggles	50 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis