

Fruit Milk Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **38.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.5 kg (75%) | 81 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (8.3%) | 71 % | 600 |
| Grain | Karmelowy Cara | 0.5 kg (8.3%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.5 kg (8.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 5.8 % |
| Boil | Challenger | 15 g | 40 min | 5.8 % |
| Boil | Challenger | 10 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------------------|-------|-----------|----------|
| Other | laktoza | 500 g | Secondary | 1 day(s) |
| Flavor | wanilia macerowana w rumie | 6 g | Secondary | 4 day(s) |
| Flavor | mrożone wiśnie | 450 g | Secondary | 7 day(s) |