

Fumes Of Absurdity- Tonka Milk

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **45.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.8 kg (37.5%)	80 %	5
Grain	Pilzneński	2 kg (41.7%)	81 %	4
Grain	Weyermann pszeniczny czekoladowy	0.3 kg (6.3%)	65 %	1050
Grain	Weyermann żytni czekoladowy	0.3 kg (6.3%)	65 %	650
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Boil	Fuggles	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand BRY-97 American West Coast	Ale	Slant	200 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	wenglan wapńia	5 g	Mash	1 min
Flavor	Laktoza	500 g	Boil	10 min