

# Imperial Milk Stout

- Gravity **18.7 BLG**
- ABV ---
- IBU **37**
- SRM **50.3**
- 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 **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (56.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.1%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Oats, Flaked	0.5 kg (7%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.9%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Herkules	10 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	10 min