

Imperial Milk Stout PK

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **68**
- SRM **44.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt | 7 kg (76.1%) | 80 % | 7 |
| Grain | Chocolate Malt | 0.3 kg (3.3%) | 60 % | 690 |
| Grain | Carafa II | 0.2 kg (2.2%) | 70 % | 1100 |
| Grain | Carafa III | 0.1 kg (1.1%) | 70 % | 1300 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (1.1%) | 55 % | 1200 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.3%) | 73 % | 120 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (2.2%) | 72 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (2.2%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (5.4%) | 76.1 % | 0 |
| Sugar | Muscovado | 0.2 kg (2.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 40 g | 60 min | 7.7 % |
| Boil | Marynka | 20 g | 60 min | 9.5 % |
| Boil | Magnum | 15 g | 60 min | 13.5 % |

| | | | | |
|------|--------------------|------|--------|-------|
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Boil | Lubelski | 30 g | 10 min | 3.8 % |
| Boil | Fuggles | 30 g | 10 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 3 g | Boil | 10 min |

Notes

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