

# Latte Nero PK

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **46.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	2.5 kg (50.5%)	80 %	6
Grain	Münchner Malz Best	0.3 kg (6.1%)	78 %	20
Grain	Special X Best	0.3 kg (6.1%)	75 %	350
Grain	Chocolate Best	0.3 kg (6.1%)	75 %	900
Grain	Carafa Special typ II Best	0.4 kg (8.1%)	65 %	1100
Grain	Barley, Flaked	0.5 kg (10.1%)	70 %	4
Grain	Oats, Flaked	0.5 kg (10.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.1 kg (2%)	76.1 %	0
Liquid Extract	sinamar	0.05 kg (1%)	--- %	5000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.7 %
Boil	East Kent Goldings	20 g	15 min	5.7 %
Boil	Fuggles	10 g	15 min	2.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1728 Scottish Ale	Ale	Liquid	200 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Wyeast Nutrient	1 g	Boil	10 min