

Milk Stout IV

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **42.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

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

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Filtrat | 2.2 kg (84.6%) | 80 % | 6 |
| Grain | Fawcett - Chocolate | 0.2 kg (7.7%) | 30 % | 1175 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (7.7%) | 30 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | USA Sorachi Ace | 10 g | 60 min | 12.2 % |
| Aroma (end of boil) | PL Oktawia | 25 g | 0 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Other | Laktoza | 250 g | Boil | 5 min |
| Flavor | Wiśnie | 500 g | Secondary | 7 day(s) |

Notes

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

- Słody palone ześrutowane dodane na koniec gotowania.
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