

Milk stout pieczone banany

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **30.4**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg (11%)	78 %	4
Grain	Viking Pale Ale malt	2.5 kg (55.2%)	80 %	5
Grain	Pszeniczny Czekoladowy	0.25 kg (5.5%)	73 %	1001
Grain	Weyermann pszeniczny jasny	0.25 kg (5.5%)	80 %	6
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.5%)	68 %	400
Grain	Jęczmień palony	0.2 kg (4.4%)	55 %	985
Grain	zakwaszający	0.075 kg (1.7%)	70 %	---
Sugar	Milk Sugar (Lactose)	0.5 kg (11%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	34 g	60 min	3.5 %
Dry Hop	pieczone banany	5700 g	17 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 52	Ale	Liquid	1000 ml	Fermentis

Notes

- wkpd.waw.pl - tam jest receptura
Nov 17, 2019, 4:40 PM