

STOUT #7 MILK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **33.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **513 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-------|
| Grain | Maris Otter Fawcett | 95 kg (74.8%) | 80 % | 6.25 |
| Grain | Brown Fawcett | 5 kg (3.9%) | 70 % | 187.5 |
| Grain | Chocolate Fawcett | 10 kg (7.9%) | 70 % | 1175 |
| Grain | Jęczmień palony Weyermann | 4 kg (3.1%) | 65 % | 1150 |
| Sugar | Laktoza | 13 kg (10.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 300 g | 60 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 14P
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