

## #25a dry milk stout

- Gravity **11.2 BLG**
- ABV ---
- IBU **22**
- SRM **45.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **6.7 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (32.5%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (32.5%)	79 %	16
Grain	Weyermann - Carafa I	0.2 kg (6.5%)	70 %	690
Grain	Jęczmień palony	0.2 kg (6.5%)	55 %	985
Grain	Caraaroma	0.2 kg (6.5%)	78 %	400
Grain	Caramunich II	0.08 kg (2.6%)	--- %	110
Adjunct	Płatki pszeniczne	0.2 kg (6.5%)	85 %	3
Adjunct	Płatki owsiane	0.1 kg (3.2%)	85 %	3
Adjunct	płatki jęczmienne	0.1 kg (3.2%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	100 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	glukoza	400 g	Boil	15 min
Flavor	miód	80 g	Boil	60 min
Flavor	laktoza	230 g	Boil	15 min

### Notes

- 13 blg po dodaniu cukru pudru i laktozy  
*Sep 26, 2016, 8:03 PM*