

#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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|--------|
| us-05 | Ale | Slant | 100 ml | Safale |
|-------|-----|-------|--------|--------|

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