

# Banana Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **30.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.88 kg (29.3%)	80 %	5
Adjunct	Pszenica niesłodowana	1.25 kg (19.5%)	75 %	3
Grain	Słód owsiany Fawcett	1.25 kg (19.5%)	61 %	5
Grain	Strzegom Karmel 150	0.63 kg (9.8%)	75 %	150
Grain	Strzegom Karmel 300	0.63 kg (9.8%)	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.31 kg (4.9%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.31 kg (4.9%)	68 %	400
Grain	Weyermann - Carafa II	0.16 kg (2.4%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	90 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	625 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa bananowa	3000 g	Secondary	7 day(s)
Flavor	laktoza	562.5 g	Bottling	---