

Imperial Milk Stout #1

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **40**
- SRM **40.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (16.4%)	68 %	400
Grain	Brown Malt (British Chocolate)	0.7 kg (11.5%)	70 %	128
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- Laktoza 0,6 kg - 2,5 BLG
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