

Imperial Milk Stout

- Gravity **19.3 BLG**
- ABV ---
- IBU **39**
- SRM **55**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (52.3%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (26.1%)	79 %	16
Grain	Strzegom Pszeniczny	0.35 kg (4.6%)	81 %	6
Grain	Fawcett - Pale Chocolate	0.3 kg (3.9%)	71 %	600
Grain	Weyermann - Dehusked Carafa II	0.25 kg (3.3%)	70 %	837
Grain	Strzegom Pilzneński	0.2 kg (2.6%)	80 %	4
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Grain	Strzegom Karmel 600	0.3 kg (3.9%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	90 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 - gęstwa	Ale	Dry	150 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	10 min