

Imperial Milk Stout 22,5* Plwowarz.pl

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **42**
- SRM **27**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.5%)	80 %	5
Grain	Viking golden ale malt	3 kg (34.1%)	80 %	10
Grain	Viking Caramel Aromatic Malt	0.5 kg (5.7%)	75 %	160
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200
Sugar	Milk Sugar (Lactose)	1 kg (11.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Amarillo	30 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1000 ml	White Labs

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Schemat zacierania do zmiany:
Feb 3, 2019, 1:05 PM