

# Imperial Milk Stout

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **43**
- SRM **70.7**
- Style **Sweet 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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.8%)	80 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (16.3%)	68 %	400
Grain	Carafa	1 kg (16.3%)	70 %	664
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.5 kg (8.1%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	50 g	40 min	8.3 %
Boil	Ariana	50 g	1 min	8.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe z beczki po bourbonie	50 g	Secondary	21 day(s)

## Notes

- Carafa - Carafa 1 specjal  
*Feb 22, 2018, 10:41 AM*