

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
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