

# Imperial milk stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **31**
- SRM **36.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt       | 6.5 kg (65%) | 80 %   | 5   |
| Grain | Biscuit Malt               | 0.5 kg (5%)  | 79 %   | 45  |
| Grain | Caramel/Crystal Malt - 30L | 1 kg (10%)   | 75 %   | 59  |
| Grain | Special B Malt             | 0.5 kg (5%)  | 65.2 % | 315 |
| Grain | Jęczmień palony            | 0.5 kg (5%)  | 55 %   | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5%)  | 68 %   | 400 |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (5%)  | 76.1 % | 0   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Eureka! | 20 g   | 60 min | 18 %       |
| Aroma (end of boil) | Eureka! | 15 g   | 10 min | 18 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- zacieranie 68 C, czekoladowy 400 ebc w 50 min zacierania, jęczmień palony 20 min przed końcem  
*Dec 28, 2022, 4:40 PM*