

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
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