

# Milk Banana

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **32.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.86 kg (13.4%)	79 %	16
Grain	Caramunich® typ I	0.35 kg (5.4%)	73 %	80
Grain	Fawcett - Brown	0.2 kg (3.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.25 kg (3.9%)	71 %	600
Grain	Weyermann - Carafa I	0.22 kg (3.4%)	70 %	690
Grain	Carafa III	0.36 kg (5.6%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.7 kg (10.9%)	76.1 %	0
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Other	Banany	6000 g	Primary	7 day(s)