

## milk imperial stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **56**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (47.9%)	98 %	---
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg (33.8%)	98 %	700
Grain	Viking Pale Ale malt	0.3 kg (8.5%)	60 %	5
Grain	Weyermann Carafa Special	0.1 kg (2.8%)	60 %	1100
Grain	Jęczmień palony	0.15 kg (4.2%)	55 %	985
Grain	Château Crystal	0.1 kg (2.8%)	60 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	30 min	15.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	0 min