

Milk Imperial Stout 2.0

- Gravity **24 BLG**
- ABV **11 %**
- IBU **69**
- SRM **53.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5.5 kg (62.5%) | 79 % | 6 |
| Grain | Barley, Flaked | 0.7 kg (8%) | 70 % | 4 |
| Grain | Carafa II Special | 0.5 kg (5.7%) | 70 % | 800 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (3.4%) | 71 % | 300 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (3.4%) | 72 % | 236 |
| Grain | Castle Malting Wheat Black | 0.5 kg (5.7%) | 55 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 1 kg (11.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 65 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|-------------|
| Wyeast - 1056 American Ale | Ale | Liquid | 150 ml | Wyeast Labs |