

milk stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **37**
- SRM **61.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	10 kg (76.3%)	80 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.6%)	73 %	780
Grain	Carafa III	0.7 kg (5.3%)	70 %	1034
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Płatki owsiane	0.8 kg (6.1%)	85 %	3
Adjunct	Milk Sugar (Lactose)	0.1 kg (0.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	70 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	ZIARNO KAKAOWCA	20 g	Secondary	5 day(s)
Spice	ziarna kawy	50 g	Secondary	5 day(s)