

Milk Stout + płatki dębowa vanilla

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **25.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (49.2%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.3 kg (9.8%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.25 kg (8.2%) | 79 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (16.4%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.2 kg (6.6%) | 55 % | 985 |
| Grain | Pszeniczny | 0.3 kg (9.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 5.5 % |
| Boil | Tradition | 15 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Notes

- 40' w 68°C (słody jasne + płatki)
20' w 72°C
wsypanie słodów ciemnych
10' w 72°C
podgrzanie do 77°C

Laktoza 40min
Dec 14, 2022, 1:29 PM