

# Milk Stout z bananami

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **29.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (65.7%)	82 %	5
Grain	Płatki owsiane	0.3 kg (8.6%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.7%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.4 kg (11.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Magnum	10 g	60 min	11.7 %
Boil	Tettnanger	10 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Slant	500 ml	---

## 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
Other	Łuska ryżowa	100 g	Mash	15 min
Flavor	Pieczone banany	2000 g	Secondary	7 day(s)

## Notes

- dodać Strzegom Czekoladowy ciemny na 15 min. przed końcem zacierania
- dodać jęczmień palony na wygrzew
- dodać laktozę na 15 min. przed końcem gotowania
- gotowanie 70 min.

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