

MILK STOUT Z WIŚNIAMI 13 BLG # 52

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **31**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (18.6%)	80 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (55.8%)	85 %	7
Grain	Czekoladowy Castlemalting	0.3 kg (5.6%)	--- %	900
Grain	Ziarno Jęczmienia Castlemalting	0.3 kg (5.6%)	--- %	1200
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.28 kg (5.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	45 g	60 min	5.1 %
Boil	Zula	15 g	60 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	900 g	Secondary	7 day(s)
Spice	Laktoza	0.28 g	Boil	10 min