

Milka Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **28.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (56.9%)	80 %	7
Grain	Oats, Flaked	1 kg (16.3%)	80 %	2
Grain	Strzegom Karmel 150	1 kg (16.3%)	75 %	150
Grain	Simpsons - Coffee Malt	0.2 kg (3.3%)	74 %	296
Grain	Carafa special R II	0.25 kg (4.1%)	70 %	1100
Grain	Barwiący	0.2 kg (3.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	45 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	5 min

Notes

- Carafa II i barwiacy w ostatniej minucie masch out'u
Sep 12, 2021, 11:40 AM