

# Mint Milk Stout - MMS

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	4.2 kg (67.7%)	81 %	4
Grain	Viking Pale Ale malt	0.6 kg (9.7%)	80 %	5
Grain	Jęczmień palony	0.6 kg (9.7%)	55 %	1000
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	50
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315
Grain	Karmelowy Czerwony	0.2 kg (3.2%)	75 %	59
Grain	Red Crystal	0.1 kg (1.6%)	71.3 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6.1 %
Boil	Lublin (Lubelski)	25 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	45 min
Spice	Mięta	20 g	Secondary	---

## Notes

- 100g mięty będzie dodawane 12h przed butelkowaniem  
wysładzanie 3x5 l  
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