

WaPara - Ice Cream Milk Stout (+RIS)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **66.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **7 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **44.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **62 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (35.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (21.4%) | 79 % | 22 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (14.3%) | 80 % | 3 |
| Grain | Strzegom Karmel 300 | 2 kg (14.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (7.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (3.6%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.5 kg (3.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |
| Flavor | Wanilia - laska | 6 g | Boil | 10 min |
| Flavor | Kawa | 150 g | Boil | 10 min |

Notes

- Przepis oparty na samych wysłodzinach z RISa (<https://brewness.com/pl/recipe/wapara-ice-cream-ris-stout/view>). W związku z tym wartości liczbowe (alk., BLG, IBU) są nieprawdziwe.

Dodatki smakowe do dodania na ostatnie 10min gotowania:

- laktoza,
- dwie-trzy laski wanilii,
- 150-200g świeżo palonej (około 2tyg.), mielonej kawy.

Dodatkowo, na cichą:

- 2-3 laski wanilii macerowane w whisky przez około tydzień.

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