

# #1 Sweet Night/ Imperial Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **37.7**
- 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 **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type                               | Name                        | Amount          | Yield | EBC  |
|------------------------------------|-----------------------------|-----------------|-------|------|
| Grain                              | Viking Pale Ale malt        | 5 kg (75.5%)    | 80 %  | 5    |
| Grain                              | Strzegom Karmel 300         | 0.375 kg (5.7%) | 70 %  | 299  |
| Viking Malt, ale nie było w bazie. |                             |                 |       |      |
| Grain                              | Jęczmień palony             | 0.375 kg (5.7%) | 55 %  | 985  |
| Viking Malt, ale nie było w bazie. |                             |                 |       |      |
| Grain                              | Strzegom Czekoladowy ciemny | 0.25 kg (3.8%)  | 68 %  | 1200 |
| Viking Malt, ale nie było w bazie. |                             |                 |       |      |
| Adjunct                            | Laktoza                     | 0.625 kg (9.4%) | --- % | ---  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 63 g   | 60 min | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 46 g   | Fermentis  |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Dla 18blg:  
25l brzezki nastawnej i wystadzamy do ~23l. Ciemne słody wrzucone na całość zacierania (68°C 60min->78°C 15min.). Brak problemów z wystadzaniem. Drożdże przygotowane w starterze. (Następnym razem spróbować na płynnych) Drożdże pracowały bardzo szybko (20°C, na szczęście bez nieprzyjemnych estrów).  
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