

## 10. Milkstout wiśnia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **33**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1.7 kg (50%)	79 %	8
Grain	Płatki owsiane	0.4 kg (11.8%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (8.8%)	75 %	150
Grain	monachijski typ II Viking Malt	0.25 kg (7.4%)	78 %	24
Grain	Strzegom Czekoladowy 1200	0.15 kg (4.4%)	1 %	1202
na wysładzanie				
Grain	jęczmień prażony Viking Malt	0.1 kg (2.9%)	1 %	1000
na wysładzanie				
Sugar	Milk Sugar (Lactose)	0.5 kg (14.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Owoce (wiśnia)	500 g	Secondary	7 day(s)