

## #17 Milk Imperial Stout

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- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **84**
- SRM **62**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt      | 7 kg (60.9%)  | 80 %  | 5    |
| Grain | Strzegom Wiedeński        | 1 kg (8.7%)   | 79 %  | 10   |
| Grain | Pszeniczny                | 1 kg (8.7%)   | 85 %  | 4    |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (4.3%) | 68 %  | 1202 |
| Grain | Strzegom Czekoladowy 400  | 0.5 kg (4.3%) | 68 %  | 400  |
| Grain | Strzegom Karmel 150       | 0.5 kg (4.3%) | 75 %  | 150  |
| Grain | Laktoza                   | 0.5 kg (4.3%) | 85 %  | 3    |
| Grain | Jęczmień palony           | 0.5 kg (4.3%) | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 100 g  | 60 min | 11 %       |
| Boil    | Fuggles | 50 g   | 15 min | 4.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |