

Banana milk stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **36.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (62%)	85 %	7
Grain	Weyermann - Carapils	0.25 kg (7%)	78 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (7%)	73 %	1001
Grain	Biscuit Malt	0.25 kg (7%)	79 %	50
Grain	Jęczmień palony	0.1 kg (2.8%)	55 %	1100
Grain	Weyermann - Carafa III	0.1 kg (2.8%)	70 %	1024
Grain	Płatki owsiane	0.2 kg (5.6%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	laktoza	300 g	Boil	15 min
Other	banany	2000 g	Secondary	10 day(s)