

# Imperial Milk Stout

- Gravity **23.7 BLG**
- ABV ---
- IBU **82**
- SRM **39.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (55.6%)	78 %	6
Grain	Briess - Carapils Malt	1 kg (11.1%)	74 %	3
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Oats, Flaked	0.7 kg (7.8%)	80 %	2
Grain	Carafa III	0.2 kg (2.2%)	70 %	1034
Grain	Briess - Chocolate Malt	0.2 kg (2.2%)	60 %	690
Grain	Simpsons - Coffee Malt	0.4 kg (4.4%)	74 %	296
Sugar	Milk Sugar (Lactose)	0.5 kg (5.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13 %
Boil	Magnum	50 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M79 Burton Union	Ale	Slant	300 ml	Mangrove Jack's
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