

Lemon Milk Stout

- Gravity **16.5 BLG**
- ABV ---
- IBU **24**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (56.5%)	79 %	6
Sugar	laktoza	0.7 kg (11.3%)	--- %	---
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Fawcett - Crystal	0.5 kg (8.1%)	70 %	160
Grain	Jęczmień palony	0.5 kg (8.1%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.5 kg (8.1%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka cytryny	100 g	Secondary	7 day(s)

Notes

- 100g skórki na 6 litrów piwa to za dużo - zbyt dominujący smak i aromat
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