

milk stout

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **55**
- SRM **60.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Pale Malt (2 Row) Bel | 5 kg (61%) | 80 % | 6 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (12.2%) | 73 % | 780 |
| Grain | Carafa III | 0.5 kg (6.1%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.3 kg (3.7%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12.2%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.4 kg (4.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 70 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | ZIARNO KAKAOWCA | 20 g | Secondary | 5 day(s) |