

Milk Stout z amburaną z Kotłowni

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **36.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50.8%)	85 %	7
Grain	Monachijski	2 kg (33.9%)	80 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.2%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.5 kg (8.5%)	71 %	600
Grain	Weyermann - Carafa II	0.15 kg (2.5%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7 %
Whirlpool	Książęcy	20 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Nottingham	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarno kakaowca	100 g	Secondary	10 day(s)
Flavor	amburana	10 g	Secondary	10 day(s)