

Milkstout konkurs

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **36**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.6%)	80 %	5
Grain	Special B Malt	0.175 kg (5%)	65.2 %	315
Grain	Cara-Pils/Dextrine	0.3 kg (8.6%)	72 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.175 kg (5%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.175 kg (5%)	71 %	1200
Sugar	Milk Sugar (Lactose)	0.25 kg (7.2%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Espe kveik	Ale	Dry	10 g	---

Notes

- Za bardzo estrowe - prawdopodobnie przez to że bez startera, przegazowało się w butelkach, w smaku dobre, paloność w punkt, ładna, drobnopęcherzykowa piana.
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