

MILKY WAY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **60 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale Castle | 4.7 kg (69.1%) | 80 % | 8 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.4%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Jęczmień palony Weyermann | 0.4 kg (5.9%) | 55 % | 1150 |
| Grain | Chocolate Fawcett | 0.4 kg (5.9%) | 73 % | 1200 |
| Grain | Caramunich® typ I Weyermann | 0.3 kg (4.4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale BE256 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Płatki kokosowe | 300 g | Secondary | 7 day(s) |
| Flavor | Ziarna kakaowca | 100 g | Secondary | 7 day(s) |

Notes

- Drożdże:
Drożdże Fermentis Safale S-04
Zacieranie:
60°C - wsyp
67°C - 60 min, próba jodowa
słód barwiący - podnoszenie temperatury do 76°C
76°C - 10 minut i filtracja
Wystudzenie:
3 X 5 L
Gotowanie:
Marynka - 60 min
Laktoza - 15 min
Fermentacja:
Fermentacja w temperaturze 20°C
Ekstrakt końcowy: 6°Blg
Rozlew:
glukoza 6 gram/litr
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