

#30 Wiśniowy Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **43.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.8%)	68 %	1200
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315
Grain	Strzegom Monachijski typ II	0.3 kg (4.8%)	79 %	22
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Caffe Chateau	0.2 kg (3.2%)	70 %	470
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
na wyśładzanie				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Lublin (Lubelski)	10 g	15 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	0.7 g	Boil	10 min
Flavor	wiśnie	3000 g	Secondary	10 day(s)
Fining	whirlfloc	0.5 g	Boil	10 min