

Cynamon Milk Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **30.3**
- 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 **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (14.3%)	75 %	30
Viking Malt, ale nie było w bazie.				
Grain	Jęczmień palony	0.3 kg (4.3%)	55 %	985
Viking Malt, ale nie było w bazie.				
Grain	Czekoladowy	0.3 kg (4.3%)	60 %	788
Viking Malt, ale nie było w bazie.				
Adjunct	Laktoza	0.9 kg (12.9%)	--- %	---
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Aroma (end of boil)	Citra	15 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	cynamon cięty	30 g	Boil	0 min

Notes

- Wszło 20l brzezki do fermentacji 20.5 BLG.
Drożdże zadane w 19C i fermentor wstawiony do piwnicy w której jest 17.5C
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