

Imperial Milk Stout#2

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **44**
- SRM **37.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (50.8%)	80.5 %	6
Grain	Strzegom Monachijski typ II	2 kg (22.6%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.3 kg (3.4%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.4%)	73 %	1001
Grain	Weyermann - Dehusked Carafa II	0.2 kg (2.3%)	70 %	837
Grain	Weyermann - Dehusked Carafa I	0.2 kg (2.3%)	70 %	690
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (3.4%)	79 %	130
Grain	Płatki owsiane	0.4 kg (4.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.65 kg (7.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	200 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	1 g	Secondary	1 day(s)

Flavor	Kokos	400 g	Secondary	6 day(s)
Flavor	Kawa	1 g	Secondary	1 day(s)

Notes

- Warka dzielona 10/10.
Do jednej części 400g kokosa.
Do drugiej części x wanilli i x kawy (cold brew).
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