

Imperial Milk Stout PK

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **68**
- SRM **44.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (76.1%)	80 %	7
Grain	Chocolate Malt	0.3 kg (3.3%)	60 %	690
Grain	Carafa II	0.2 kg (2.2%)	70 %	1100
Grain	Carafa III	0.1 kg (1.1%)	70 %	1300
Grain	Black Barley (Roast Barley)	0.1 kg (1.1%)	55 %	1200
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.3%)	73 %	120
Grain	Cara-Pils/Dextrine	0.2 kg (2.2%)	72 %	4
Grain	Oats, Flaked	0.2 kg (2.2%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (5.4%)	76.1 %	0
Sugar	Muscovado	0.2 kg (2.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	40 g	60 min	7.7 %
Boil	Marynka	20 g	60 min	9.5 %
Boil	Magnum	15 g	60 min	13.5 %

Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Lubelski	30 g	10 min	3.8 %
Boil	Fuggles	30 g	10 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	3 g	Boil	10 min

Notes

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