

Konkursowy Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **26.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.99 kg (66.4%)	80 %	5
Grain	Płatki owsiane	0.2 kg (13.4%)	85 %	3
Grain	Strzegom Karmel 150	0.05 kg (3.4%)	75 %	150
Grain	special w	0.05 kg (3.4%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.05 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (3.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.1 kg (6.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %
Aroma (end of boil)	lunga	4 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	3 g	Safale

Notes

- Zacieranie tak jak FES't. Potem rozdzielona warka.
Jan 15, 2021, 9:10 PM