

Milk&Mint

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.5 kg (80.5%)	80 %	6
Grain	Caraaroma	0.25 kg (5.7%)	78 %	400
Grain	Briess - Chocolate Malt	0.5 kg (11.5%)	60 %	690
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.3%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	25 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	5 min
Herb	suszona mięta	50 g	Boil	0 min
Herb	swieża mięta	50 g	Secondary	7 day(s)