

# Milk Stout Pieczony banan

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **29.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	1 kg (13.8%)	75 %	20
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.1%)	73 %	1001
Grain	Strzegom Pszeniczny	0.4 kg (5.5%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.1%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	100 ml	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	banan pieczony	3500 g	Secondary	17 day(s)
Flavor	laktoza	800 g	Boil	20 min