

## #Milk Stout with something 04.2020

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **50**
- SRM **72.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **19.7 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (23.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (14.1%)	79 %	16
Grain	Biscuit Malt	1 kg (11.8%)	79 %	45
Grain	Weyermann - Dehusked Carafo III	1 kg (11.8%)	70 %	1024
Grain	żytni czekoladowy	0.25 kg (2.9%)	--- %	700
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Żytni	0.65 kg (7.6%)	85 %	8
Grain	Oats, Flaked	0.5 kg (5.9%)	80 %	2
Liquid Extract	WES ekstrakt słodowy jasny	0.7 kg (8.2%)	80 %	---
Sugar	Milk Sugar (Lactose)	1 kg (11.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %