

Milk stout z pieczonymi bananami i kawą

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **57.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 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 **10 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------|----------------------------------|----------------|--------|------|
| Grain | Viking malt Pale Ale | 1.5 kg (48.4%) | 80 % | 5 |
| Grain | Thomas Fawcett żytni crystal | 0.2 kg (6.5%) | 70 % | 160 |
| Grain | Castle Malting Cafe | 0.2 kg (6.5%) | 75.5 % | 480 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.3 kg (9.7%) | 68 % | 1200 |
| Grain | Strzegom Jęczmień palony | 0.3 kg (9.7%) | 55 % | 985 |
| 15' - 76°C | | | | |
| Sugar | Laktoza | 0.6 kg (19.4%) | 76.1 % | 0 |
| 15' gotowanie | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|-------|-------|-----|
| us- 05 | Ale | Slant | 50 ml | --- |
|--------|-----|-------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Kawa | 50 g | Boil | 5 min |
| Flavor | Pieczone banany | 1200 g | Secondary | 17 day(s) |

Banany w skórkach przekrojone wzdłuż na pół, wyłożone na blachę i pieczone 15 minut w 180°C (górną-dół, bez termoobiegu), po czym obrane, pokrojone w kostkę i wrzucone do fermentora, do którego następnie zlał się piwo na cichą.