

Mint Milk Stout - MMS2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.3 kg (69.6%)	81 %	4
Grain	Viking Pale Ale malt	0.9 kg (9.9%)	80 %	5
Grain	Jęczmień palony	0.85 kg (9.4%)	55 %	1000
Grain	Biscuit Malt	0.3 kg (3.3%)	79 %	50
Grain	Special B Malt	0.3 kg (3.3%)	65.2 %	315
Grain	Karmelowy Czerwony	0.1 kg (1.1%)	75 %	59
Grain	Red crystal 350-450	0.3 kg (3.3%)	71.3 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	30 g	60 min	4.8 %
Boil	Tradition	30 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	375 g	Boil	45 min
Spice	Mięta	30 g	Secondary	---