Milk Imperial Stout 2.0

- Gravity **24 BLG**
- ABV **11 %**
- IBU **69**
- SRM **53.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(62.5%)*	79 %	6
Grain	Barley, Flaked	0.7 kg *(8%)*	70 %	4
Grain	Carafa II Special	0.5 kg *(5.7%)*	70 %	800
Grain	Fawcett - Dark Crystal	0.3 kg *(3.4%)*	71 %	300
Grain	Caramel/Crystal Malt - 120L	0.3 kg *(3.4%)*	72 %	236
Grain	Castle Malting Wheat Black	0.5 kg *(5.7%)*	55 %	1200
Sugar	Milk Sugar (Lactose)	1 kg *(11.4%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	65 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	150 ml	Wyeast Labs

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