

MILKY WAY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **60 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **1 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	4.7 kg (69.1%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Jęczmień palony Weyermann	0.4 kg (5.9%)	55 %	1150
Grain	Chocolate Fawcett	0.4 kg (5.9%)	73 %	1200
Grain	Caramunich® typ I Weyermann	0.3 kg (4.4%)	73 %	80

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	300 g	Secondary	7 day(s)
Flavor	Ziarna kakaowca	100 g	Secondary	7 day(s)

Notes

- Drożdże:
Drożdże Fermentis Safale S-04
Zacieranie:
60°C - wsyp
67°C - 60 min, próba jodowa
słód barwiący - podnoszenie temperatury do 76°C
76°C - 10 minut i filtracja
Wysładzanie:
3 X 5 L
Gotowanie:
Marynka - 60 min
Laktoza - 15 min
Fermentacja:
Fermentacja w temperaturze 20°C
Ekstrakt końcowy: 6°Blg
Rozlew:
glukoza 6 gram/litr
Oct 25, 2020, 11:05 PM