

1% milk stout dzika

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **23.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

Steps

- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **2.3 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|------|
| Grain | pale ale | 0.44 kg (58.7%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.19 kg (25.3%) | 79 % | 16 |
| Grain | Czekoladowy | 0.1 kg (13.3%) | 60 % | 788 |
| Grain | Carafa III | 0.02 kg (2.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 1 g | 60 min | 10 % |
| Boil | Marynka | 2 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 0.75 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|---------|-----------|----------|
| Fining | WPC Waniliowe | 25 g | Secondary | 1 day(s) |
| Fining | Laktoza | 33.75 g | Mash | 50 min |
| Fining | Kreatyna | 25 g | Secondary | 1 day(s) |

Notes

- Dodatki na cichej na próbie
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