

39. Milk Stout Wysłodkowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **32**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.9 kg (63.1%) | 80 % | 5 |
| Grain | Żytni | 0.2 kg (6.6%) | 85 % | 8 |
| Grain | Special B Malt | 0.11 kg (3.7%) | 65.2 % | 315 |
| Grain | Brown Malt (British Chocolate) | 0.11 kg (3.7%) | 70 % | 128 |
| Grain | Weyermann - Dehusked Carafa III | 0.11 kg (3.7%) | 70 % | 1024 |
| Grain | Briess - Chocolate Malt | 0.11 kg (3.7%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.07 kg (2.3%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (13.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 24 g | 60 min | 3.5 % |
| Boil | Chinook | 10 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 50 ml | Fermentis |

Notes

- Podczas gotowania odparowało strasznie dużo, z dodatkiem 400g laktozy pokazuje 19 brix. (11-12blg przed gotowaniem i laktozą)
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