

Cranberry chocolate milk stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **21**
- SRM **28.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|------|
| Grain | Pale ale IREKS | 5 kg (64.9%) | 80 % | 6 |
| Grain | Monachijski IREKS | 1.4 kg (18.2%) | 78 % | 20 |
| Grain | Melanoidynowy IREKS | 0.2 kg (2.6%) | 78 % | 45 |
| Grain | Fawcett chocolate | 0.35 kg (4.5%) | 71 % | 1200 |
| Adjunct | Laktoza | 0.6 kg (7.8%) | --- % | --- |
| Grain | Carafa special typ III | 0.15 kg (1.9%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 22 g | 60 min | 12.5 % |
| Dry Hop | Laktoza | 600 g | 5 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|------------------------|------------------------|-------|-----------|-----------|
| Flavor | Żurawina liofilizowana | 100 g | Secondary | 14 day(s) |
| Flavor | Ziarna kakowca | 200 g | Secondary | 14 day(s) |
| Prażone i rozdrobnione | | | | |

Notes

- temp fermentacji 18 stopni

Na zimno 2 wersje:

1. Ziarno kakowca 100g

2. Ziarno kakowca 100g + żurawina liofilizowana 100g

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