

Fruit Milk Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (75%)	81 %	6
Grain	Fawcett - Pale Chocolate	0.5 kg (8.3%)	71 %	600
Grain	Karmelowy Cara	0.5 kg (8.3%)	75 %	30
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	5.8 %
Boil	Challenger	15 g	40 min	5.8 %
Boil	Challenger	10 g	5 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	laktoza	500 g	Secondary	1 day(s)
Flavor	wanilia macerowana w rumie	6 g	Secondary	4 day(s)
Flavor	mrożone wiśnie	450 g	Secondary	7 day(s)