

# Imperial Milk Stout#2

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **44**
- SRM **37.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale        | 4.5 kg (50.8%) | 80.5 % | 6    |
| Grain | Strzegom Monachijski typ II      | 2 kg (22.6%)   | 79 %   | 22   |
| Grain | Fawcett - Pale Chocolate         | 0.3 kg (3.4%)  | 71 %   | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.4%)  | 73 %   | 1001 |
| Grain | Weyermann - Dehusked Carafa II   | 0.2 kg (2.3%)  | 70 %   | 837  |
| Grain | Weyermann - Dehusked Carafa I    | 0.2 kg (2.3%)  | 70 %   | 690  |
| Grain | Karmelowy Pszeniczny Strzegom    | 0.3 kg (3.4%)  | 79 %   | 130  |
| Grain | Płatki owsiane                   | 0.4 kg (4.5%)  | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)             | 0.65 kg (7.3%) | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 55 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 200 g  | Safale     |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | Wanilia | 1 g    | Secondary | 1 day(s) |

|        |       |       |           |          |
|--------|-------|-------|-----------|----------|
| Flavor | Kokos | 400 g | Secondary | 6 day(s) |
| Flavor | Kawa  | 1 g   | Secondary | 1 day(s) |

## Notes

- Warka dzielona 10/10.  
Do jednej części 400g kokosa.  
Do drugiej części x wanilli i x kawy (cold brew).  
*Oct 17, 2018, 7:11 AM*