

## Imperial Milk Stout#2

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **45**
- SRM **39.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **39.2 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale        | 5 kg (53.5%)  | 80.5 % | 6    |
| Grain | Strzegom Monachijski typ II      | 2 kg (21.4%)  | 79 %   | 22   |
| Grain | Fawcett - Pale Chocolate         | 0.3 kg (3.2%) | 71 %   | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.2%) | 73 %   | 1001 |
| Grain | Weyermann - Dehusked Carafa II   | 0.2 kg (2.1%) | 70 %   | 837  |
| Grain | Weyermann - Dehusked Carafa I    | 0.2 kg (2.1%) | 70 %   | 690  |
| Grain | Special B Malt                   | 0.3 kg (3.2%) | 65.2 % | 315  |
| Grain | Płatki owsiane                   | 0.4 kg (4.3%) | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)             | 0.65 kg (7%)  | 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-05 | Ale  | Dry  | 200 g  | Safale     |