

Imperialne Mleko (Milk Stout)

- Gravity **25.7 BLG**
- ABV ---
- IBU **42**
- SRM **44.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 7 kg (53.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (23.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 1.5 kg (11.5%) | 75 % | 30 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (3.8%) | --- % | --- |
| Grain | Płatki jęczmienne błyskawiczne | 0.5 kg (3.8%) | --- % | --- |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (3.8%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Amarillo | 30 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-------|---------|-----------|
| Safale S-04 (Starter) | Ale | Slant | 2000 ml | Fermentis |
|-----------------------|-----|-------|---------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 1000 g | Boil | 15 min |

Notes

- Dwa piwa w jednym.

Z większej części brzeczki przedniej + części wysłodzin chcę otrzymać ok. 15l @ 25 BLG.
Z reszty - Milk Stouta @ 10 - 11 BLG

Wartości podane bez uwzględnienia laktozy.
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