

Milk Czołg 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **34.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (51%) | 85 % | 7 |
| Grain | Strzegom Karmel 300 | 0.5 kg (10.2%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (10.2%) | 68 % | 400 |
| Grain | Oats, Flaked | 1 kg (20.4%) | 80 % | 2 |
| Grain | Jęczmień palony Strzegom | 0.2 kg (4.1%) | 55 % | 1100 |
| Grain | Żyto prażone | 0.2 kg (4.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 17 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Irish Moss | 5 g | Boil | 5 min |

Notes

- Zacierać w zakresie temp. 63-68 stopni.
Po negatywnej próbie jodowej dodać tylko płyn z ekstrahowanego przez 4 godziny jęczmienia palonego i żyta prażonego i podgrzać do 78 stopni.
Laktoza w 55 minucie gotowania.
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