

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.
Jan 5, 2017, 5:27 PM