

Milk Stout centrum piwowarstwa

- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **59.7**
- Style **American 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **85 min**
- Temp **67.1 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **85 min** at **67C**
- Keep mash **5 min** at **67.1C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 2.07 kg (39.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.9 kg (36.4%) | 79 % | 22 |
| Grain | Castle Cafe | 0.34 kg (6.5%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 600 | 0.34 kg (6.5%) | 68 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.23 kg (4.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.34 kg (6.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 34.5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 575 g | Boil | 15 min |

Notes

- Jęczmien palony 5 minut przed końcem ważenia
Nov 27, 2016, 3:13 PM