

Milka Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **28.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.5 kg (56.9%) | 80 % | 7 |
| Grain | Oats, Flaked | 1 kg (16.3%) | 80 % | 2 |
| Grain | Strzegom Karmel 150 | 1 kg (16.3%) | 75 % | 150 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (3.3%) | 74 % | 296 |
| Grain | Carafa special R II | 0.25 kg (4.1%) | 70 % | 1100 |
| Grain | Barwiący | 0.2 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 45 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | Laktoza | 1000 g | Boil | 5 min |

Notes

- Carafa II i barwiacy w ostatniej minucie masch out'u
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