

Mint Milk Stout - MMS2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|------|
| Grain | Pilzński | 6.3 kg (69.6%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.9 kg (9.9%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.85 kg (9.4%) | 55 % | 1000 |
| Grain | Biscuit Malt | 0.3 kg (3.3%) | 79 % | 50 |
| Grain | Special B Malt | 0.3 kg (3.3%) | 65.2 % | 315 |
| Grain | Karmelowy Czerwony | 0.1 kg (1.1%) | 75 % | 59 |
| Grain | Red crystal 350-450 | 0.3 kg (3.3%) | 71.3 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Golding | 30 g | 60 min | 4.8 % |
| Boil | Tradition | 30 g | 60 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|--------|
| Flavor | Laktoza | 375 g | Boil | 45 min |
| Spice | Mięta | 30 g | Secondary | --- |