

# Warka # 5 Banana Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **23.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (72.5%)  | 85 %  | 7    |
| Grain | Caraaroma                 | 0.3 kg (8.7%)   | 78 %  | 400  |
| Grain | Weyermann - Carafa III    | 0.1 kg (2.9%)   | 70 %  | 1024 |
| Grain | Abbey Malt Weyermann      | 0.1 kg (2.9%)   | 75 %  | 45   |
| Sugar | Laktoza                   | 0.35 kg (10.1%) | 75 %  | ---  |
| Grain | Jęczmień niesłodowany     | 0.1 kg (2.9%)   | 75 %  | 2    |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 10 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 10 min | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |     |      |         |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |
|----------------------|-----|-----|------|---------|

### Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Banany | 1000 g | Boil      | 15 min   |
| Flavor | Banany | 1000 g | Secondary | 4 day(s) |