

Imperial Milk Stout

- Gravity **23.7 BLG**
- ABV ---
- IBU **82**
- SRM **39.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 5 kg (55.6%) | 78 % | 6 |
| Grain | Briess - Carapils Malt | 1 kg (11.1%) | 74 % | 3 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.1%) | 79 % | 16 |
| Grain | Oats, Flaked | 0.7 kg (7.8%) | 80 % | 2 |
| Grain | Carafa III | 0.2 kg (2.2%) | 70 % | 1034 |
| Grain | Briess - Chocolate Malt | 0.2 kg (2.2%) | 60 % | 690 |
| Grain | Simpsons - Coffee Malt | 0.4 kg (4.4%) | 74 % | 296 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (5.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 13 % |
| Boil | Magnum | 50 g | 15 min | 13 % |

Yeasts

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

| | | | | |
|-------------------------------------|-----|-------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale | Slant | 300 ml | Mangrove Jack's |
|-------------------------------------|-----|-------|--------|-----------------|