

## 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
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Danstar - Nottingham	Ale	Dry	10 g	Danstar
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### Extras

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