

Milk Stout a'la Kuznia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **31.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3 kg (59.2%)	80 %	6
Grain	Monachijski	0.45 kg (8.9%)	80 %	16
Grain	Carafa II	0.15 kg (3%)	70 %	1100
Grain	Carafa III	0.15 kg (3%)	70 %	1400
Grain	Carabohemian EBC190-210	0.25 kg (4.9%)	80 %	200
Grain	spezial W®	0.22 kg (4.3%)	65.2 %	300
Grain	Platki owsiane	0.65 kg (12.8%)	85 %	3
Grain	Caraaroma	0.2 kg (3.9%)	78 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1084, Irish Ale XL	Ale	Liquid	12.5 ml	Wyeast

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	5 g	Mash	60 min
Flavor	Łuska Kakaowa	0.3 g	Secondary	7 day(s)
Flavor	Kawa Nespresso	75 g	Secondary	3 day(s)
Flavor	laktoza	500 g	Boil	15 min
Flavor	Wanilia	4 g	Secondary	---

Notes

- 1 łyżeczka gipsu.

(pobrane z piwo.org)

płatki owsiane prażone 30 min. 150°C dwa dni przed warzeniem

0,5 laktoza - 15 min. przed końcem gotowania

kokos prażony, wiórki 30 min. na patelni na małym ogniu, tłuszcz odsączany przez dobę na ręcznikach papierowych, dodać na zimno (bezpośrednio przed dodaniem podgrzać w celu sterylizacji) 7 dni

6 sztuk espresso, nieco wanilii

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