

# Milk stout z pieczonymi bananami i kawą

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **57.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

| Type          | Name                             | Amount         | Yield  | EBC  |
|---------------|----------------------------------|----------------|--------|------|
| Grain         | Viking malt Pale Ale             | 1.5 kg (48.4%) | 80 %   | 5    |
| Grain         | Thomas Fawcett żytni crystal     | 0.2 kg (6.5%)  | 70 %   | 160  |
| Grain         | Castle Malting Cafe              | 0.2 kg (6.5%)  | 75.5 % | 480  |
| Grain         | Weyermann Pszeniczny Czekoladowy | 0.3 kg (9.7%)  | 68 %   | 1200 |
| Grain         | Strzegom Jęczmień palony         | 0.3 kg (9.7%)  | 55 %   | 985  |
| 15' - 76°C    |                                  |                |        |      |
| Sugar         | Laktoza                          | 0.6 kg (19.4%) | 76.1 % | 0    |
| 15' gotowanie |                                  |                |        |      |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 12 g   | 60 min | 13.5 %     |

## Yeasts

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

|        |     |       |       |     |
|--------|-----|-------|-------|-----|
| us- 05 | Ale | Slant | 50 ml | --- |
|--------|-----|-------|-------|-----|

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Kawa            | 50 g   | Boil      | 5 min     |
| Flavor | Pieczone banany | 1200 g | Secondary | 17 day(s) |

Banany w skórkach przekrojone wzdłuż na pół, wyłożone na blachę i pieczone 15 minut w 180°C (górną-dół, bez termoobiegu), po czym obrane, pokrojone w kostkę i wrzucone do fermentora, do którego następnie zlał się piwo na cichą.