

29 Multiplexed Milk stout

Sweet Stout

Type: All Grain **Date:** 2013-01-24
Batch Size (fermenter): 22.00 l **Brewer:** Jörgen Bergstedt
Boil Size: 25.61 l **Asst Brewer:**
Boil Time: 70 min **Equipment:** My Equipment
End of Boil Volume: 23.40 l **Brewhouse Efficiency:** 75.00 %
Final Bottling Volume: 23.00 l **Est Mash Efficiency:** 76.9 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
3.21 kg	Viking Pale Ale (4.6 EBC)	Grain	1	57.8 %
0.82 kg	Vanligt Korn (3.3 EBC)	Grain	2	14.8 %
0.27 kg	Crystal Malt - 60L (Thomas Fawcett) (118.2 EBC)	Grain	3	4.9 %
0.27 kg	Viking Rostat Korn (1400.0 EBC)	Grain	4	4.9 %
0.25 kg	Viking Wheat Malt (5.0 EBC)	Grain	5	4.5 %
0.16 kg	Chocolate Malt (Thomas Fawcett) (1000.8 EBC)	Grain	6	3.0 %
0.11 kg	Viking Black Malt (1500.0 EBC)	Grain	7	2.0 %
0.45 kg	Milk Sugar (Lactose) (0.0 EBC)	Sugar	8	8.1 %
26.35 g	Challenger [7.50 %] - Boil 60.0 min	Hop	9	22.3 IBUs
26.35 g	Fuggles [4.50 %] - Boil 20.0 min	Hop	10	8.1 IBUs
0.9 pkg	Irish Ale Yeast (White Labs #WLP004)	Yeast	11	-

Beer Profile

Est Original Gravity: 1.056 SG **Measured Original Gravity:** 1.056 SG
Est Final Gravity: 1.014 SG **Measured Final Gravity:** 1.020 SG
Estimated Alcohol by Vol: 5.6 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 30.4 IBUs **Calories:** 537.1 kcal/l
Est Color: 88.8 EBC

Mash Profile

Mash Name: Single Infusion, Full Body **Total Grain Weight:** 5.55 kg
Sparge Water: 12.09 l **Grain Temperature:** 22.2 C
Sparge Temperature: 75.6 C **Tun Temperature:** 22.2 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.80 l of water at 75.4 C	68.9 C	45 min
Mash Out	Add 5.32 l of water at 95.3 C	75.6 C	10 min

Sparge Step: Fly sparge with 12.09 l water at 75.6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 135.29 g

Carbonation Used: Bottle with 135.29 g Corn Sugar

Keg/Bottling Temperature: 21.1 C

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18.3 C

Notes

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