

#11 MILK STOUT TONKA/KAKAOWIEC - WERSJA PODSTAWOWA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **31.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (59.6%)	80 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (13.2%)	78 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.6%)	73 %	1001
Grain	Weyermann pszeniczny jasny	0.25 kg (6.6%)	80 %	6
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.6%)	68 %	400
Grain	Jęczmień palony	0.2 kg (5.3%)	55 %	985
Grain	Weyermann - Acidulated Malt	0.075 kg (2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.7 g	Boil	15 min