

# Dojna milka

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **37.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (40.8%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (13.6%)	79 %	10
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Żytni	0.5 kg (6.8%)	85 %	8
Grain	Brown Malt (British Chocolate)	0.2 kg (2.7%)	70 %	128
Grain	Crystal dark	0.4 kg (5.4%)	74 %	600
Grain	Jęczmień palony	0.35 kg (4.8%)	55 %	985
Grain	Carafa III special	0.35 kg (4.8%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.55 kg (7.5%)	76.1 %	0
Grain	Pszoniczny ciemny	0.5 kg (6.8%)	70 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	20 min	10.3 %