

Droga mleczna

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **26.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (6.7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3
Grain	Płaki jęczmienne	0.3 kg (6.7%)	85 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	10.6 %
Boil	East Kent Goldings	15 g	55 min	3.7 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	East Kent Goldings	15 g	10 min	3.7 %
Dry Hop	East Kent Goldings	30 g	7 day(s)	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	750 g	Boil	15 min

Other	2 laski wanilii macerowane w rumie	10 g	Secondary	7 day(s)
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Notes

- 19.03.2016 - 7 warka
31.03.2016 - zlanie na cichą
06.04.2016
Jan 13, 2018, 7:01 PM