

# Łasica (Strawberry Milk Stout)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **28.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Fawcett - Pale Chocolate | 0.25 kg (7.5%) | 71 %  | 600  |
| Grain | Castle Pale Ale          | 2.5 kg (74.6%) | 80 %  | 8    |
| Grain | Carafa III               | 0.1 kg (3%)    | 70 %  | 1034 |
| Grain | Weyermann - Carawheat    | 0.5 kg (14.9%) | 77 %  | 97   |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Laktoza           | 645 g  | Boil      | 15 min    |
| Flavor | Pulpa truskawkowa | 2000 g | Secondary | 14 day(s) |