

# Milk stout und wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **37.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Pilzneński                             | 3.5 kg (62.5%) | 81 %   | 4    |
| Grain | Płatki owsiane                         | 0.4 kg (7.1%)  | 85 %   | 3    |
| Grain | Viking carabody                        | 0.3 kg (5.4%)  | 78 %   | 8    |
| Grain | Crystal malt                           | 0.3 kg (5.4%)  | 75 %   | 150  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (5.4%)  | --- %  | 1001 |
| Grain | Strzegom Barwiący<br>obłuszczone       | 0.3 kg (5.4%)  | 1 %    | 1300 |
| Sugar | Milk Sugar (Lactose)                   | 0.5 kg (8.9%)  | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 10 %       |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | Wirfloc        | 4 g    | Boil      | 5 min    |
| Flavor | Wisnie mrozone | 1200 g | Secondary | 7 day(s) |