

Milk Stout z ekstraktów

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **51.1**
- Style **Dry 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 **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Light | 1.7 kg (50%) | 80 % | 30 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (50%) | 80 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 28 g | 60 min | 6.1 % |
| Boil | Fuggles | 24 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Flavor | Jęczmień Palony | 250 g | Boil | 15 min |
| Dodany w woreczku muślinowym przed ekstraktami. W temp. 70 stopni trzymany przez 15 minut. Potem włączony gaz i jęczmień wraz z sładem czekoladowym wyjęte. Następnie dodane ekstrakty. | | | | |
| Flavor | Sład Czekoladowy | 250 g | Boil | 15 min |
| j.w. | | | | |