

Milk stout z pomarańcza

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **32.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (53.6%)	80 %	7
Grain	Monachijski	0.5 kg (17.9%)	80 %	16
Grain	Biscuit Malt	0.2 kg (7.1%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (7.1%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (3.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (10.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Warrior	10 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	15 g	swoje

Extras

Type	Name	Amount	Use for	Time
Spice	skórka z pomarańczy	50 g	Boil	20 min