

## Milken Staften

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **28**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.36 kg (48.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.6%)	68 %	400
Grain	Carafa II	0.1 kg (3.6%)	70 %	812
Grain	Carafa III	0.1 kg (3.6%)	70 %	1034
Grain	Strzegom Karmel 150	0.15 kg (5.4%)	75 %	150
Grain	Strzegom Karmel 300	0.12 kg (4.3%)	70 %	299
Grain	special W	0.15 kg (5.4%)	70 %	280
Grain	Monachijski	0.3 kg (10.8%)	80 %	16
Grain	Płatki owsiane	0.4 kg (14.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13.59 g	60 min	12 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	kokos prażony	250 g	Secondary	7 day(s)
Flavor	espresso	118.18 g	Secondary	3 day(s)
Flavor	2 laski wanilli	2.95 g	Secondary	3 day(s)
Other	laktoza	295 g	Boil	15 min