

## milky way

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU ---
- SRM **32.9**
- 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 **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (71.4%)	83 %	6
Grain	Simpsons - Crystal Rye	0.25 kg (7.1%)	73 %	177
Grain	Simpsons - Roasted Barley	0.25 kg (7.1%)	70 %	1084
Sugar	Milk Sugar (Lactose)	0.5 kg (14.3%)	76.1 %	0

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	suszone śliwki	500 g	Secondary	7 day(s)