

mleczny bobek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Pszeniczny | 1 kg (21.2%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (21.2%) | 80 % | 5 |
| Grain | Golden ale | 1 kg (21.2%) | 80 % | 14 |
| Grain | Płatki owsiane | 0.8 kg (17%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (3.2%) | 71 % | 600 |
| Grain | Carafa II | 0.24 kg (5.1%) | 70 % | 1200 |
| Grain | Carafa III | 0.22 kg (4.7%) | 70 % | 1500 |
| Grain | Weyermann - Carawheat | 0.1 kg (2.1%) | 77 % | 140 |
| Grain | Caraaroma | 0.1 kg (2.1%) | 78 % | 450 |
| Grain | Monachijski | 0.1 kg (2.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Bobek | 40 g | 60 min | 4 % |
| Boil | Bobek | 10 g | 10 min | 4 % |