

Mleczny Rosiu

- Gravity **16.4 BLG**
- ABV ---
- IBU **60**
- SRM **63.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (63%)	79 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (7.9%)	80 %	6
Grain	Strzegom Karmel 600	0.75 kg (11.8%)	68 %	601
Grain	Biscuit Malt	0.5 kg (7.9%)	79 %	45
Grain	Simpsons - Coffee Malt	0.2 kg (3.1%)	74 %	296
Grain	Chocolate Malt (UK)	0.2 kg (3.1%)	73 %	887
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Laktoza	500 g	Boil	30 min
Flavor	Kakao odtłuszczone	80 g	Boil	10 min
Flavor	Laski wanilii	2 g	Primary	15 day(s)
Other	Płatki dębowe Sherry Oloroso	50 g	Secondary	7 day(s)