

# mleko

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- Gravity **15.9 BLG**
- ABV ---
- IBU **25**
- SRM **37.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.7 kg (20.1%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.7%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.5 kg (5.9%)	71 %	600
Grain	Carafa III	0.1 kg (1.2%)	70 %	1034
Sugar	laktoza	0.75 kg (8.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.5 %