

mocny milk

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **14**
- SRM **28.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (48.2%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (12%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.4%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.4%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (1.2%) | 55 % | 1000 |
| Grain | Carafa II | 0.1 kg (1.2%) | 70 % | 1150 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.38 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.38 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Spice | łuska | 15 g | Mash | 15 min |
| Fining | mech | 5 g | Boil | 15 min |