

święteczny mleczny stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **33.5**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.8%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (22.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (5.7%)	85 %	3
Grain	Jęczmień palony	0.5 kg (5.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.1%)	68 %	1200
Grain	Barwiący	0.2 kg (2.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (5.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	50 min	4.5 %
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	East Kent Goldings	30 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale