

# laKtOZA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **32.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt   | 3 kg (51.3%)   | 85 %   | 7    |
| Grain | Strzegom Monachijski typ II | 1 kg (17.1%)   | 79 %   | 22   |
| Grain | Caraaroma                   | 0.5 kg (8.5%)  | 78 %   | 400  |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (8.5%)  | 68 %   | 400  |
| Grain | Weyermann - Carafa I        | 0.2 kg (3.4%)  | 70 %   | 690  |
| Grain | Carafa III                  | 0.15 kg (2.6%) | 70 %   | 1034 |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (8.5%)  | 76.1 % | 0    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 7 %        |
| Boil    | Challenger | 20 g   | 30 min | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.4 g | Fermentis  |