

milky

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **24.7**
- 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 **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Oats, Flaked	1.2 kg (17.1%)	80 %	2
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Weyermann - Chocolate Wheat	0.5 kg (7.1%)	74 %	788
Grain	Weyermann - Carafa III	0.1 kg (1.4%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.7 kg (10%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	31 g	60 min	11 %
Boil	Sybilla	10 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	125 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	7 min
Flavor	prażone ziarna kakaowca	1 g	Secondary	7 day(s)

Notes

- <https://www.manucaffe.pl/wenezuela-sur-del-lago-superior-ziarna-kakowca-nieprazone-x11332>
prażone w piekarniku lub na patelni 10min - dodane po maceracji bourbonem (2tyg) na cichą

10l kawa 50-75g [coldbrew]

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

10l czekolada 100g [maceracja alko]
5l czysty
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