

## Milk Stout z ekstraktów

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **51.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Fermentables

| Type           | Name                           | Amount       | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Light | 1.7 kg (50%) | 80 %  | 30  |
| Liquid Extract | WES ekstrakt słodowy ciemny    | 1.7 kg (50%) | 80 %  | 650 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 28 g   | 60 min | 6.1 %      |
| Boil    | Fuggles | 24 g   | 20 min | 6.1 %      |

### Yeasts

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

### Extras

| Type                                                                                                                                                                                          | Name             | Amount | Use for | Time   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|--------|---------|--------|
| Flavor                                                                                                                                                                                        | Laktoza          | 500 g  | Boil    | 15 min |
| Flavor                                                                                                                                                                                        | Jęczmień Palony  | 250 g  | Boil    | 15 min |
| Dodany w woreczku muślinowym przed ekstraktami.<br>W temp. 70 stopni trzymany przez 15 minut.<br>Potem włączony gaz i jęczmień wraz z sładem czekoladowym wyjęte. Następnie dodane ekstrakty. |                  |        |         |        |
| Flavor                                                                                                                                                                                        | Słód Czekoladowy | 250 g  | Boil    | 15 min |
| j.w.                                                                                                                                                                                          |                  |        |         |        |