Mleczna czekolada z owocami

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **51.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(62.5%)*	80 %	5
Grain	Jęczmień palony	0.4 kg *(5%)*	55 %	985
Grain	Carafa III	0.4 kg *(5%)*	70 %	1300
Grain	Strzegom pszenica prażona	0.2 kg *(2.5%)*	70 %	1000
Grain	Weyermann - Carapils	0.3 kg *(3.8%)*	78 %	4
Grain	Oats, Flaked	0.2 kg *(2.5%)*	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg *(3.8%)*	73 %	1001
Sugar	Milk Sugar (Lactose)	0.7 kg *(8.8%)*	76.1 %	0
Grain	Fawcett - Brown	0.2 kg *(2.5%)*	72 %	180
Grain	Cara Ruby Castle	0.3 kg *(3.8%)*	72 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	30 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	malina	3000 g	Secondary	15 day(s)
Flavor	ziarno kakaowca	150 g	Boil	15 min

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