MilkstoutLaktacyjny

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **39.5**

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 **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.3 kg *(47.3%)*	80 %	6
Grain	Pszeniczny	0.5 kg *(7.2%)*	85 %	5
Grain	Pilzneński	2 kg *(28.7%)*	81 %	4
Grain	Carafa	0.48 kg *(6.9%)*	70 %	1150
Grain	Jęczmień palony	0.5 kg *(7.2%)*	55 %	1000
Grain	Płatki owsiane	0.2 kg *(2.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	30 g	30 min	2.93 %
Boil	Magnat	25 g	60 min	14 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Primary	4 day(s)

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