milk stout czekolada

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **---**
- SRM **39.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **30.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(66.1%)*	80 %	5
Grain	Pilzneński	1 kg *(16.5%)*	81 %	4
Grain	Strzegom Karmel 150	0.25 kg *(4.1%)*	75 %	150
Grain	Jęczmień palony	0.4 kg *(6.6%)*	55 %	985
Grain	Strzegom Czekoladowy 1200	0.4 kg *(6.6%)*	68 %	1202