

czekoladowy mlk stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **65**
- Style **Sweet 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (8.3%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.5 kg (8.3%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |