

# Malinka Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **44.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (45.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (12.1%)	73 %	120
Grain	Weyermann - Carared	0.4 kg (12.1%)	75 %	45
Grain	Carafa III	0.5 kg (15.2%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (15.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Maliny	1000 g	Secondary	10 day(s)