

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 |