

# Milk stout/Marchewka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **42.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (53.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.25 kg (11.1%)	79 %	22
Grain	Strzegom Karmel 150	0.1 kg (4.4%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (13.3%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (4.4%)	55 %	985
Grain	Płatki owsiane	0.3 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	5 min	12.5 %
Aroma (end of boil)	Kazbek	20 g	10 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Sok marchwiowy	2400 g	Secondary	5 day(s)