

Milken Staften

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **28**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.36 kg (48.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (3.6%) | 68 % | 400 |
| Grain | Carafa II | 0.1 kg (3.6%) | 70 % | 812 |
| Grain | Carafa III | 0.1 kg (3.6%) | 70 % | 1034 |
| Grain | Strzegom Karmel 150 | 0.15 kg (5.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.12 kg (4.3%) | 70 % | 299 |
| Grain | special W | 0.15 kg (5.4%) | 70 % | 280 |
| Grain | Monachijski | 0.3 kg (10.8%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (14.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|---------|--------|------------|
| Boil | Citra | 13.59 g | 60 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|----------|-----------|----------|
| Flavor | kokos prażony | 250 g | Secondary | 7 day(s) |
| Flavor | espresso | 118.18 g | Secondary | 3 day(s) |
| Flavor | 2 laski wanilli | 2.95 g | Secondary | 3 day(s) |
| Other | laktoza | 295 g | Boil | 15 min |