

# Milky Way

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **30.8**
- 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 **8.9 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (67.1%)	80 %	5
Grain	Pszeniczny	0.25 kg (8.4%)	85 %	4
Grain	Płatki owsiane	0.25 kg (8.4%)	85 %	3
Grain	Carahell	0.1 kg (3.4%)	77 %	26
Grain	Brown	0.15 kg (5%)	72 %	200
Grain	Bestmatz Czekoladowy 1200	0.13 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	5 min