

milky

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **24.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Oats, Flaked | 1.2 kg (17.1%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (7.1%) | 74 % | 788 |
| Grain | Weyermann - Carafa III | 0.1 kg (1.4%) | 70 % | 1024 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (10%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 31 g | 60 min | 11 % |
| Boil | Sybilla | 10 g | 7 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 125 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Fining | whirflock | 1 g | Boil | 7 min |
| Flavor | prażone ziarna kakaowca | 1 g | Secondary | 7 day(s) |

Notes

- <https://www.manucaffe.pl/wenezuela-sur-del-lago-superior-ziarna-kakowca-nieprazone-x11332>
prażone w piekarniku lub na patelni 10min - dodane po maceracji bourbonem (2tyg) na cichą

10l kawa 50-75g [coldbrew]

10l czekolada 100g [maceracja alko]
5l czysty
Feb 4, 2019, 2:32 PM