

# MilkyWay

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **30.4**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (36.4%)	80 %	8
Grain	Viking Red Active	1.5 kg (27.3%)	79 %	35
Grain	Chocolate Malt (UK)	0.4 kg (7.3%)	73 %	1175
Grain	Special B Castle	0.2 kg (3.6%)	70 %	350
Grain	Brown Malt (British Chocolate)	0.2 kg (3.6%)	70 %	188
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0
Grain	Strzegom Pszeniczny	0.3 kg (5.5%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Magnum	18 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile