

MilkyWay

- 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 |