

Mleczne piwo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **28.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.6%)	75 %	30
Grain	Płatki owsiane	0.5 kg (6.6%)	60 %	3
Grain	Simpsons - Chocolate Malt	0.5 kg (6.6%)	73 %	788
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Carafa III	0.1 kg (1.3%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.8 kg (10.5%)	76.1 %	0
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	111 ml	---