

2.Mleczny Stout

- Gravity **12.3 BLG**
- ABV ---
- IBU **23**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.62 kg (79.7%)	79 %	6
Grain	Czekoladowy	0.43 kg (7.4%)	60 %	788
Grain	Strzegom Karmel 600	0.5 kg (8.6%)	68 %	601
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	t90	31 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	625 g	Boil	15 min