

# BIALY STOUT kawka z mlekiem

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **6.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (76.3%)	79 %	6
Grain	Biscuit Malt	0.4 kg (6.8%)	79 %	45
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Barley, Flaked	0.5 kg (8.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum De	10 g	60 min	11.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	50 g	Secondary	20 day(s)
Other	ziarna kakao	50 g	Boil	10 min
Other	laktoza	500 g	Boil	10 min

## Notes

- PRZEPIS NIE DOKONCZONY  
Sprawdzic kiedy dodac kawe i ziarna kakao.  
*Oct 8, 2017, 5:50 PM*