

# czekoladowy mlk stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **65**
- Style **Sweet 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	985
Grain	Strzegom Barwiący	0.5 kg (8.3%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale