

## Droga mleczna

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- Gravity **16.6 BLG**
- ABV ---
- IBU **25**
- SRM **44.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (56.8%)	80 %	4
Grain	Strzegom Bursztynowy	0.5 kg (5.7%)	--- %	70
Grain	Karmelowy Czerwony	0.5 kg (5.7%)	--- %	59
Grain	Strzegom Czekoladowy 400	0.5 kg (5.7%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	--- %	1200
Grain	Płatki owsiane	0.8 kg (9.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (11.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	14 %
Boil	Lomik	20 g	20 min	4.6 %
Boil	Lomik	20 g	5 min	4.6 %
Dry Hop	lunga	70 g	7 day(s)	11 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile