

## Droga Mleczna V2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **37.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (60%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Special B Castle	0.25 kg (5.6%)	70 %	400
Grain	Czekoladowy Żytni	0.4 kg (8.9%)	85 %	650
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	---

Flavor	Mleko w proszku odtłuszczone	500 g	Boil	15 min
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