

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 | --- |

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|--------|------------------------------|-------|------|--------|
| Flavor | Mleko w proszku odtłuszczone | 500 g | Boil | 15 min |
|--------|------------------------------|-------|------|--------|