

Droga mleczna

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy	0.2 kg (6.8%)	75 %	150
Grain	Strzegom Czekoladowy 400	0.2 kg (6.8%)	68 %	400
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Caraaroma	0.2 kg (6.8%)	78 %	400
Grain	Strzegom Pale Ale	1.7 kg (57.6%)	79 %	6
Grain	Monachijski	0.5 kg (16.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	400 g	Boil	5 min