

# laKtOZA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **33.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.04 kg (51.3%)	85 %	7
Grain	Strzegom Monachijski typ II	0.67 kg (17.1%)	79 %	22
Grain	Caraaroma	0.35 kg (8.5%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.35 kg (8.5%)	68 %	400
Grain	Weyermann - Carafa I	0.13 kg (3.4%)	70 %	690
Grain	Carafa III	0.1 kg (2.6%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.35 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20.46 g	60 min	7 %
Boil	Challenger	13.63 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7.77 g	Fermentis