

# Light Milk Snack

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **33.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (67.4%)	80 %	5
Grain	Chocolat Castle Malting	0.5 kg (11.2%)	75 %	900
Grain	Red Ale Viking	0.2 kg (4.5%)	75 %	70
Grain	Cafe Castle Malting	0.2 kg (4.5%)	75 %	470
Grain	Jęczmień Prażony Viking	0.1 kg (2.2%)	70 %	900
Sugar	Milk Sugar (Lactose)	0.45 kg (10.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	60 min	11 %
Boil	Sybilla	20 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	15.71 g	Danstar

## Notes

- Przepis przeskalowany z 14l na 20l.  
*Jan 29, 2021, 10:20 AM*