

Milk stout und wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **37.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (62.5%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Viking carabody	0.3 kg (5.4%)	78 %	8
Grain	Crystal malt	0.3 kg (5.4%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.4%)	--- %	1001
Grain	Strzegom Barwiący obłuszczone	0.3 kg (5.4%)	1 %	1300
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Wirfloc	4 g	Boil	5 min
Flavor	Wisnie mrozone	1200 g	Secondary	7 day(s)