

Milk Stout z Bobem Tonka (+ gryka)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **26.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale zero Viking	2.5 kg (62.5%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.3%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.8%)	68 %	1200
Grain	Płatki jęczmienne	0.2 kg (5%)	85 %	3
Grain	Weyermann - Carafa I	0.15 kg (3.8%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.25 kg (6.3%)	76.1 %	0
Grain	Gryka	0.5 kg (12.5%)	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale