

Milk stout z owocami ekstrakty

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **7**
- SRM **50.8**
- 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 **20 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Master Pint stout | 1.6 kg (38.1%) | 70 % | 90 |
| Adjunct | glukoza | 0.4 kg (9.5%) | 99 % | 0 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (40.5%) | 90 % | 621 |
| Sugar | laktoza | 0.5 kg (11.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------|-------------------|--------|-------|------------|
| Boil | Lublin (Lubelski) | 50 g | 9 min | 4 % |
| dochmielane na aromat | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| dołączone do brewkitu ale | Ale | Dry | 10 g | --- |

Notes

- 10 miejsce(na 59piw) na wkpd w 2017
Sep 12, 2017, 10:47 PM