

# Milk Stout z płatkami dębowymi po miodzie pitnym

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **18.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (74.1%)	79 %	16
Grain	caramel sweet	1 kg (14.8%)	75 %	60
Grain	Carafa II	0.25 kg (3.7%)	70 %	812
Grain	prażona pszenica	0.5 kg (7.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Slant	300 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	30 min
Fining	mech irlandzki	5 g	Boil	15 min