

# 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 |