

milka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **41.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 3 kg (46.2%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.8 kg (12.3%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.6 kg (9.2%) | 68 % | 1200 |
| Grain | Special B Malt | 0.5 kg (7.7%) | 65.2 % | 315 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Grain | Żytni | 0.5 kg (7.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galena | 18 g | 60 min | 14 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Spice | jagody | 2000 g | Secondary | 7 day(s) |
| Spice | kokos | 200 g | Secondary | 7 day(s) |
| Flavor | laktoza | 1000 g | Secondary | 7 day(s) |