

milka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **40.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 3.2 kg (50.8%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.8 kg (12.7%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.45 kg (7.1%) | 68 % | 1200 |
| Grain | Specjal B Malt | 0.65 kg (10.3%) | 65.2 % | 315 |
| Grain | Pszeniczny | 1 kg (15.9%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |

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) |