

# Milken Staften

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **28**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt       | 1.36 kg (48.9%) | 80 %  | 5    |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (3.6%)   | 68 %  | 400  |
| Grain | Carafa II                  | 0.1 kg (3.6%)   | 70 %  | 812  |
| Grain | Carafa III                 | 0.1 kg (3.6%)   | 70 %  | 1034 |
| Grain | Strzegom Karmel 150        | 0.15 kg (5.4%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 300        | 0.12 kg (4.3%)  | 70 %  | 299  |
| Grain | special W                  | 0.15 kg (5.4%)  | 70 %  | 280  |
| Grain | Monachijski                | 0.3 kg (10.8%)  | 80 %  | 16   |
| Grain | Płatki owsiane             | 0.4 kg (14.4%)  | 85 %  | 3    |

## Hops

| Use for | Name  | Amount  | Time   | Alpha acid |
|---------|-------|---------|--------|------------|
| Boil    | Citra | 13.59 g | 60 min | 12 %       |

## Extras

| Type   | Name            | Amount   | Use for   | Time     |
|--------|-----------------|----------|-----------|----------|
| Flavor | kokos prażony   | 250 g    | Secondary | 7 day(s) |
| Flavor | espresso        | 118.18 g | Secondary | 3 day(s) |
| Flavor | 2 laski wanilli | 2.95 g   | Secondary | 3 day(s) |
| Other  | laktoza         | 295 g    | Boil      | 15 min   |