

# Milky

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **33.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9.2%)	81 %	6
Grain	Strzegom Karmel 300	0.5 kg (9.2%)	70 %	300
Grain	Płatki owsiane	0.5 kg (9.2%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.7%)	1 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.6%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	Lublin (Lubelski)	25 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.8 g	Boil	15 min