

# Mleczna Kawa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **53.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.3 liter(s)**

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal                         | 1.7 kg (46.6%) | 81 %  | 26  |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (46.6%) | 90 %  | 621 |
| Grain          | Jęczmień palony                 | 0.25 kg (6.8%) | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 30 min | 11.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g  | Boil    | 15 min |