

# Mleczne piwo

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **28.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt      | 5 kg (65.8%)   | 80 %   | 5    |
| Grain | Karmelowy Jasny 30EBC     | 0.5 kg (6.6%)  | 75 %   | 30   |
| Grain | Płatki owsiane            | 0.5 kg (6.6%)  | 60 %   | 3    |
| Grain | Simpsons - Chocolate Malt | 0.5 kg (6.6%)  | 73 %   | 788  |
| Grain | Jęczmień palony           | 0.1 kg (1.3%)  | 55 %   | 985  |
| Grain | Carafa III                | 0.1 kg (1.3%)  | 70 %   | 1034 |
| Sugar | Milk Sugar (Lactose)      | 0.8 kg (10.5%) | 76.1 % | 0    |
| Grain | Strzegom Barwiący         | 0.1 kg (1.3%)  | 68 %   | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 111 ml | ---        |