

mocny milk

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **14**
- SRM **28.8**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.2%)	80 %	5
Grain	Pszeniczny	1 kg (12%)	85 %	4
Grain	Pilzneński	1 kg (12%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.4%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	1000
Grain	Carafa II	0.1 kg (1.2%)	70 %	1150
Sugar	Milk Sugar (Lactose)	1 kg (12%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.38 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.38 %

Extras

Type	Name	Amount	Use for	Time
Spice	łuska	15 g	Mash	15 min
Fining	mech	5 g	Boil	15 min