

piwo mleko kawa

- Gravity **11.4 BLG**
- ABV ---
- IBU **34**
- SRM **56.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (63.4%)	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (7.3%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (4.9%)	55 %	985
Grain	Strzegom Monachijski typ II	0.5 kg (12.2%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (12.2%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	pilgrim	10 g	10 min	10 %
Boil	Magnum	17 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	1 min
Flavor	kawa	100 g	Boil	1 min