

# Milk Staucik figa z makiem

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **32**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cookie	0.23 kg (6.2%)	80 %	5
Grain	Pszeniczny	0.29 kg (7.8%)	75 %	4
Grain	Aromatic Malt	0.2 kg (5.4%)	78 %	51
Grain	Grodziski pszeniczny wędzony dębem	1.1 kg (29.6%)	80 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (16.1%)	76.1 %	0
Grain	Optima Czekoladowy ciemny pszeniczny	0.3 kg (8.1%)	68 %	1200
Grain	Pilzneński	1 kg (26.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo 2017	30 g	30 min	9 %