

# milka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **40.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (50.8%)	80 %	7
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.45 kg (7.1%)	68 %	1200
Grain	Specjal B Malt	0.65 kg (10.3%)	65.2 %	315
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	18 g	60 min	14 %

## Extras

Type	Name	Amount	Use for	Time
Spice	jagody	2000 g	Secondary	7 day(s)
Spice	kokos	200 g	Secondary	7 day(s)
Flavor	laktoza	1000 g	Secondary	7 day(s)