

mleczny stout

- Gravity **16.4 BLG**
- ABV ---
- IBU **21**
- SRM **61.9**
- 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 **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **79.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Jęczmień palony	0.3 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.9%)	68 %	1200
Grain	Strzegom Barwiący	0.3 kg (4.4%)	68 %	1300
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (14.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Laktoza	500 g	Boil	0 min
--------	---------	-------	------	-------