

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 |