

# Stout mleczny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **45.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **200000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253000 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **132000 liter(s)**
- Total mash volume **176000 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	28000 kg (56.5%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	8000 kg (16.1%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	8000 kg (16.1%)	79 %	130
Sugar	Milk Sugar (Lactose)	5600 kg (11.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	400000 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	50000 g	Secondary	4 day(s)