

# święteczny mleczny stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **33.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 5 kg (56.8%)  | 80 %   | 5    |
| Grain | Strzegom Pszeniczny         | 2 kg (22.7%)  | 81 %   | 6    |
| Grain | Płatki owsiane              | 0.5 kg (5.7%) | 85 %   | 3    |
| Grain | Jęczmień palony             | 0.5 kg (5.7%) | 55 %   | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.1%) | 68 %   | 1200 |
| Grain | Barwiący                    | 0.2 kg (2.3%) | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (5.7%) | 76.1 % | 0    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 20 g   | 50 min | 4.5 %      |
| Boil    | East Kent Goldings | 20 g   | 50 min | 5.1 %      |
| Boil    | Fuggles            | 30 g   | 30 min | 4.5 %      |
| Boil    | East Kent Goldings | 30 g   | 30 min | 5.1 %      |

## Yeasts

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