

dogo mleczna

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **31**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (61.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.3%)	79 %	22
Grain	Pszeniczny	1 kg (12.3%)	85 %	4
Grain	Strzegom Czekoladowy 400	0.2 kg (2.5%)	68 %	400
Grain	Jęczmień palony	0.5 kg (6.2%)	55 %	985
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.5%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.6 g	Boil	10 min