

Droga mleczna

- Gravity **19.6 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (45.5%)	79 %	6
Grain	Simpsons - Coffee Malt	1 kg (9.1%)	74 %	296
Grain	Carafa III	0.5 kg (4.5%)	70 %	1034
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Grain	Weyermann pszeniczny jasny	2 kg (18.2%)	80 %	6
Sugar	Milk Sugar (Lactose)	0.5 kg (4.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pilgrim	50 g	10 min	8.1 %
Boil	HBC 462	35 g	50 min	15.8 %
Aroma (end of boil)	HBC 462	15 g	5 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	30 g	Safale

Notes

- Na 15 litrów wanilia. 1 laska wanilii macerowana w rumie, drugie 15 litrów płatki dębowe średnio opiekane 50 gram macerowane w rumie.
Feb 1, 2016, 6:34 PM