

# milka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **41.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Płatki pszeniczne	0.8 kg (12.3%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.6 kg (9.2%)	68 %	1200
Grain	Special B Malt	0.5 kg (7.7%)	65.2 %	315
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Żytni	0.5 kg (7.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	18 g	60 min	14 %

## Extras

Type	Name	Amount	Use for	Time
Spice	jagody	2000 g	Secondary	7 day(s)
Spice	kokos	200 g	Secondary	7 day(s)
Flavor	laktoza	1000 g	Secondary	7 day(s)