

# Mleczna Kawa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **53.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (46.6%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (46.6%)	90 %	621
Grain	Jęczmień palony	0.25 kg (6.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min