

# Renfri - Wysłodkowy Milk Stout po Rzeźniku z Blaviken

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM ---
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.5 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	safale
Wyeast - American Ale II	Ale	Slant	50 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	300 g	Boil	15 min