

święteczny mleczny stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **33.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (56.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (22.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (5.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.1%) | 68 % | 1200 |
| Grain | Barwiący | 0.2 kg (2.3%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (5.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 50 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 50 min | 5.1 % |
| Boil | Fuggles | 30 g | 30 min | 4.5 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |