

Szklanka Mleka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **34.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (69.7%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (8.7%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.02 kg (0.7%) | 70 % | 1000 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.4%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 0.1 kg (3.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | Admiral | 8 g | 10 min | 14.3 % |
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 5 g | 10 min | 5.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 400 g | Boil | 15 min |

| | | | | |
|-------------|-----------------|-------|------|--------|
| Water Agent | Gips piwowarski | 1.5 g | Mash | 90 min |
|-------------|-----------------|-------|------|--------|