

# Szklanka Mleka

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- 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
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