

# Korova Milky Bar

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (57.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (22%)	79 %	22
Grain	Carafa special III	0.2 kg (4.4%)	70 %	1400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.5%)	73 %	900
Grain	Strzegom Karmel 300	0.3 kg (6.6%)	70 %	299
Grain	Płatki owsiane	0.2 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hornindal	Ale	Slant	5 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	400 g	Boil	10 min