

# laKtoZA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **32.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (51.3%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (17.1%)	79 %	22
Grain	Caraaroma	0.5 kg (8.5%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.5%)	68 %	400
Grain	Weyermann - Carafa I	0.2 kg (3.4%)	70 %	690
Grain	Carafa III	0.15 kg (2.6%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	20 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.4 g	Fermentis