

# Łasica (Strawberry Milk Stout)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **28.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Chocolate	0.25 kg (7.5%)	71 %	600
Grain	Castle Pale Ale	2.5 kg (74.6%)	80 %	8
Grain	Carafa III	0.1 kg (3%)	70 %	1034
Grain	Weyermann - Carawheat	0.5 kg (14.9%)	77 %	97

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	645 g	Boil	15 min
Flavor	Pulpa truskawkowa	2000 g	Secondary	14 day(s)