

# Milk Stout z malinami/jagodami

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **64.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (62.5%)	80 %	7
Grain	Strzegom Czekoladowy ciemny	1 kg (15.6%)	68 %	1200
Grain	carafa specjal II	0.2 kg (3.1%)	70 %	1100
Adjunct	barwiący	0.2 kg (3.1%)	--- %	1300
Grain	Weyermann - Melanoiden Malt	1 kg (15.6%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min