

## Milk stout z owocami ekstrakty

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **7**
- SRM **50.8**
- 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 **20 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Master Pint stout               | 1.6 kg (38.1%) | 70 %  | 90  |
| Adjunct        | glukoza                         | 0.4 kg (9.5%)  | 99 %  | 0   |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (40.5%) | 90 %  | 621 |
| Sugar          | laktoza                         | 0.5 kg (11.9%) | --- % | --- |

### Hops

| Use for               | Name              | Amount | Time  | Alpha acid |
|-----------------------|-------------------|--------|-------|------------|
| Boil                  | Lublin (Lubelski) | 50 g   | 9 min | 4 %        |
| dochmielane na aromat |                   |        |       |            |

### Yeasts

| Name                      | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| dołączone do brewkitu ale | Ale  | Dry  | 10 g   | ---        |

### Notes

- 10 miejsce(na 59piw) na wkpd w 2017  
Sep 12, 2017, 10:47 PM