

# 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