

# Milk Stout z owocamu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **34.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (43%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (32.3%)	79 %	16
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (10.8%)	82 %	4
Grain	Black Barley (Roast Barley)	0.1 kg (2.2%)	55 %	985
Grain	Carafa II	0.2 kg (4.3%)	70 %	812
Grain	Special B Malt	0.15 kg (3.2%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.2 kg (4.3%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
donstar nottingham	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	10 min