

# MilkStout Mięta Malina

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **27.4**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (22.2%)	80 %	20
Grain	Briess - Dark Chocolate Malt	0.5 kg (11.1%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Aroma (end of boil)	East Kent Goldings	50 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	1500 g	Secondary	16 day(s)
Spice	kakaowiec	100 g	Secondary	14 day(s)
Flavor	Laktoza	500 g	Boil	10 min