

# Milky WAY

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **37.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Colorado Pale ale	4.25 kg (65.4%)	78 %	5
Grain	Caraaroma	0.5 kg (7.7%)	78 %	400
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.8%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg (3.8%)	71 %	600
Grain	Płatki Jęczmienne	0.6 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Extras

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