

# Mleczna czekolada

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **21**
- SRM **26.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (50.7%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.35 kg (9.9%)	68 %	400
Grain	Pszeniczny	0.3 kg (8.5%)	85 %	1
Grain	Carafa III	0.05 kg (1.4%)	70 %	1034
Grain	Abbey Malt Weyermann	0.3 kg (8.5%)	75 %	45
Sugar	Laktoza	0.25 kg (7%)	--- %	---
Adjunct	Mleko odtłuszczone w proszku	0.5 kg (14.1%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---