

Mleczna czekolada z owocami

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **51.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.4 kg (5%) | 55 % | 985 |
| Grain | Carafa III | 0.4 kg (5%) | 70 % | 1300 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.5%) | 70 % | 1000 |
| Grain | Weyermann - Carapils | 0.3 kg (3.8%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (2.5%) | 80 % | 2 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.8%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (8.8%) | 76.1 % | 0 |
| Grain | Fawcett - Brown | 0.2 kg (2.5%) | 72 % | 180 |
| Grain | Cara Ruby Castle | 0.3 kg (3.8%) | 72 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | vital | 30 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|---------|-------------|
| Wyeast - Irish Ale | Ale | Slant | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | malina | 3000 g | Secondary | 15 day(s) |
| Flavor | ziarno kakaowca | 150 g | Boil | 15 min |