

mleczny bobek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (21.2%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (21.2%)	80 %	5
Grain	Golden ale	1 kg (21.2%)	80 %	14
Grain	Płatki owsiane	0.8 kg (17%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.15 kg (3.2%)	71 %	600
Grain	Carafa II	0.24 kg (5.1%)	70 %	1200
Grain	Carafa III	0.22 kg (4.7%)	70 %	1500
Grain	Weyermann - Carawheat	0.1 kg (2.1%)	77 %	140
Grain	Caraaroma	0.1 kg (2.1%)	78 %	450
Grain	Monachijski	0.1 kg (2.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bobek	40 g	60 min	4 %
Boil	Bobek	10 g	10 min	4 %