

# Mleko wiedenki

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **50.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (40%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1 kg (40%)	90 %	621
Adjunct	cukier mleczny	0.5 kg (20%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	5.8 %
Boil	Challenger	15 g	30 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale