

# Ząb mleczny

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- Gravity **20.3 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	3 kg	--- %	---
Grain	Słód Pilznieński Strzegom	1 kg	--- %	---
Grain	Jęczmień Prażony Strzegom	0.3 kg	--- %	---
Grain	Słód czekoladowy ciemny Strzegom	0.4 kg	--- %	---
Grain	Słód barwiący Strzegom	0.3 kg	--- %	---
Adjunct	Płatki Owsiane błyskawiczne	0.4 kg	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	40 g	60 min	8.1 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min
Spice	Kawa naturalna mielona	50 g	Boil	5 min
Spice	Kakao	20 g	Secondary	3 day(s)
Spice	Wanilia	3 g	Secondary	3 day(s)
Spice	Laktoza	500 g	Boil	2 min

## Notes

- start 15 l wody, podgrzanej do 70 stopni  
*Apr 10, 2015, 4:19 PM*