

Popołudniowa kawa - milk stout - prosty przepis 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **30.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Weyermann - Caraamber	0.7 kg (11.5%)	75 %	65
Grain	Carafa III	0.5 kg (8.2%)	70 %	1034
Grain	Weyermann - Pilsner Malt Premium	1 kg (16.4%)	81 %	3
Adjunct	Laktoza	0.9 kg (14.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	800 g	Boil	10 min
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