

# Korova Milky Bar

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 2.6 kg (57.1%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II      | 1 kg (22%)     | 79 %  | 22   |
| Grain | Carafa special III               | 0.2 kg (4.4%)  | 70 %  | 1400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.5%) | 73 %  | 900  |
| Grain | Strzegom Karmel 300              | 0.3 kg (6.6%)  | 70 %  | 299  |
| Grain | Płatki owsiane                   | 0.2 kg (4.4%)  | 85 %  | 3    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 30 g   | 60 min | 6.5 %      |
| Boil    | East Kent Goldings | 25 g   | 10 min | 5.1 %      |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| hornindal | Ale  | Slant | 5 ml   | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 400 g  | Boil    | 10 min |