

## dark side of milk

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **34.2**
- Style **Dry 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)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1 kg (43.5%)	80.5 %	2
Grain	Jęczmień palony	0.2 kg (8.7%)	55 %	985
Grain	Carafa IIIs	0.1 kg (4.3%)	70 %	1534
Sugar	Milk Sugar (Lactose)	1 kg (43.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %