

## #2 Milk Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **31.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (79.6%)	80 %	5
Grain	Carafa III	0.3 kg (5.3%)	70 %	1034
Grain	Barwiący	0.2 kg (3.5%)	55 %	985
Grain	Karmelowy Pszeniczny Strzegom	0.15 kg (2.7%)	79 %	130
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

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