

## #3 Milk Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **22.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name                          | Amount          | Yield  | EBC |
|-------|-------------------------------|-----------------|--------|-----|
| Grain | Pilzneński                    | 1.75 kg (36.5%) | 81 %   | 4   |
| Grain | Monachijski                   | 1.6 kg (33.3%)  | 80 %   | 16  |
| Grain | kawowy                        | 0.2 kg (4.2%)   | --- %  | --- |
| Grain | karmelowy ciemny              | 0.25 kg (5.2%)  | --- %  | --- |
| Grain | Strzegom<br>Czekoladowy jasny | 0.25 kg (5.2%)  | 68 %   | 400 |
| Grain | Jęczmień palony               | 0.25 kg (5.2%)  | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)          | 0.5 kg (10.4%)  | 76.1 % | 0   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 50 min | 10 %       |

### Yeasts

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

### Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Flavor | Vanilla Beans | 4 g    | Boil    | 20 min |