

#48 Double Milk Stout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **33.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 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	Strzegom Pilzneński	2.5 kg (46.3%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (18.5%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Weyermann Specjal W	0.25 kg (4.6%)	68 %	300
Grain	Weyermann - Carafa I	0.3 kg (5.6%)	70 %	690
Grain	Weyermann - Dehusked Carafa III	0.1 kg (1.9%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.25 kg (4.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Marynka	15 g	30 min	8 %
Boil	Marynka	10 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis