

#7 Milk Stout Homebrewing

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **26.4**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (76.8%)	81 %	4
Grain	Caraaroma	0.25 kg (5.1%)	78 %	400
Grain	Czekoladowy	0.4 kg (8.1%)	60 %	960
Sugar	Laktoza	0.5 kg (10.1%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	50 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis