

# Lacto

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **38.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Maris Otter Crisp           | 3 kg (50.4%)    | 83 %   | 6    |
| Grain | Munich Malt                 | 0.5 kg (8.4%)   | 80 %   | 18   |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (8.4%)   | 72 %   | 236  |
| Grain | Carafa                      | 0.4 kg (6.7%)   | 70 %   | 664  |
| Grain | Simpsons - Roasted Barley   | 0.4 kg (6.7%)   | 70 %   | 1084 |
| Grain | Oats, Flaked                | 0.4 kg (6.7%)   | 80 %   | 2    |
| Sugar | Milk Sugar (Lactose)        | 0.75 kg (12.6%) | 76.1 % | 0    |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 30 g   | 90 min | 6.7 %      |
| Boil                | Bramling   | 20 g   | 20 min | 4.7 %      |
| Aroma (end of boil) | Bramling   | 20 g   | 5 min  | 4.7 %      |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 250 ml | White Labs |