

MILK RYE STOUT

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **39.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.1%) | 80 % | 5 |
| Grain | Żytni | 1 kg (18.7%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy jasny | 0.45 kg (8.4%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.3%) | 76.1 % | 0 |
| Grain | Strzegom Barwiący | 0.15 kg (2.8%) | 68 % | 1300 |