

Milk Stout 12 blg

- Gravity **12.2 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (40.2%)	80 %	4
Grain	Monachijski	1.6 kg (36.8%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.7%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.7%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (5.7%)	68 %	601
Grain	Simpsons - Coffee Malt	0.25 kg (5.7%)	74 %	296

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 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	Laktoza	500 g	Boil	15 min