

milk stout

- Gravity **11.6 BLG**
- ABV ---
- IBU **34**
- SRM **38.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (78.1%)	79 %	6
Grain	Jęczmień palony	0.1 kg (3.1%)	70 %	1000
Grain	Strzegom Karmel 300	0.1 kg (3.1%)	70 %	299
Grain	Pszeniczny	0.1 kg (3.1%)	85 %	4
Grain	Strzegom Barwiący	0.1 kg (3.1%)	68 %	1300
Grain	Weyermann - Smoked Malt	0.2 kg (6.2%)	70 %	6
Grain	strzegom prażona pszenica	0.1 kg (3.1%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Aroma (end of boil)	Perle	20 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	400 g	Boil	15 min