

# milk stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **35.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (81%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.35 kg (8.3%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.45 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	40 min	14 %