

# Milk Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **24.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (76.1%)	80 %	7
Grain	Briess - Pilsen Malt	0.5 kg (10.9%)	80.5 %	2
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.3%)	73 %	120
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Carafa II	0.1 kg (2.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	10 min