

Milk Stout 14.0 Blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **24.2**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (72.2%) | 80 % | 5 |
| Grain | Pilzneński | 0.5 kg (10.3%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.1%) | 73 % | 120 |
| Grain | Carafa II | 0.1 kg (2.1%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.3 kg (6.2%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (5.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 11.5 g | Gozdawa |