

# Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **43.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.18 kg (55.5%)	80 %	7
Grain	Black Barley (Roast Barley)	0.4 kg (7%)	55 %	1200
Grain	Monachijski	0.34 kg (5.9%)	80 %	16
Grain	Czekoladowy	0.34 kg (5.9%)	60 %	1000
Grain	Płatki jęczmienne	0.34 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.34 kg (5.9%)	85 %	3
Grain	Laktoza	0.45 kg (7.9%)	50 %	2
Grain	Caramel/Crystal Malt - 60L	0.34 kg (5.9%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	28 g	13 min	4.5 %
Boil	Fuggles	27 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- <https://www.homebrewersassociation.org/homebrew-recipe/left-hand-milk-stout-clone/>  
Laktoza 15 minut przed końcem gotowania  
Whirfloc pamiętać  
Zacieranie - 90 minut w 66 stopniach  
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