

Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **29.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | słód pale ale | 2 kg (81.6%) | --- % | --- |
| Grain | Czekoladowy | 0.1 kg (4.1%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.15 kg (6.1%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.2 kg (8.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 250 g | Boil | 40 min |