

# milk stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **35.5**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type    | Name                | Amount         | Yield | EBC  |
|---------|---------------------|----------------|-------|------|
| Grain   | Castle Pale Ale     | 3.5 kg (68.6%) | 80 %  | 8    |
| Grain   | Jęczmień palony     | 0.2 kg (3.9%)  | 55 %  | 985  |
| Grain   | Strzegom Barwiący   | 0.2 kg (3.9%)  | 68 %  | 1300 |
| Grain   | Carafa II           | 0.2 kg (3.9%)  | 70 %  | 812  |
| Grain   | Biscuit Malt        | 0.2 kg (3.9%)  | 79 %  | 45   |
| Grain   | Caraaroma           | 0.2 kg (3.9%)  | 78 %  | 400  |
| Adjunct | Briess - Oat Flakes | 0.6 kg (11.8%) | 80 %  | 5    |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 30 g   | 60 min | 11 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 50 ml  | Fermentum Mobile |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 700 g  | Boil    | 15 min |