

Milk Stout #2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **25.1**
- 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (34.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.2%) | 79 % | 22 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.3%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Carahell | 0.3 kg (5.2%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (8.6%) | 70 % | 2 |
| Grain | Viking Pale Ale malt | 1 kg (17.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 10 min |

dodana na ostatnie 10 minut gotowania.