

milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 3 kg (48.9%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (16.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (16.3%) | 85 % | 4 |
| Grain | Carafa II | 0.05 kg (0.8%) | 70 % | 812 |
| Grain | Barwiący | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.09 kg (1.5%) | 55 % | 985 |
| Grain | czekoladowy żytni weyermann | 0.3 kg (4.9%) | --- % | 800 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.3%) | 73 % | 1001 |