

Milk Stout

- Gravity **14.7 BLG**
- ABV ---
- IBU **33**
- SRM **43.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | Dark Liquid Extract | 3.4 kg (72.6%) | 78 % | 35 |
| Grain | Strzegom Karmel 300 | 0.08 kg (1.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (8.5%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6.4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | lunga | 21 g | 60 min | 11 % |
| Aroma (end of boil) | Green Bullet | 15 g | 15 min | 11 % |
| Whirlpool | Huell Melon | 20 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |