

# Milk Stout

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- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **41.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (83%)	79 %	6
Grain	Karmelowy ciemny	0.5 kg (9%)	75 %	670
Grain	Briess - Chocolate Malt	0.44 kg (7.9%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nothdown	31 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Slant	500 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	625 g	Boil	15 min