

# milk stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **40**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60.6%)	79 %	6
Grain	Strzegom Karmel 300	0.25 kg (5.1%)	70 %	299
Grain	Biscuit Malt	0.15 kg (3%)	79 %	45
Grain	Pszeniczny	0.4 kg (8.1%)	85 %	4
Grain	Jęczmień palony	0.3 kg (6.1%)	55 %	985
Grain	Carafa II	0.35 kg (7.1%)	70 %	812
Sugar	Milk Sugar (Lactose)	0.5 kg (10.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	łuska kakaowa	250 g	Boil	30 min