

# Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **27.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Pilzneński                | 3.65 kg (53.8%) | 81 %   | 4   |
| Grain | Monachijski               | 1.51 kg (22.3%) | 80 %   | 16  |
| Grain | Weyermann - Chocolate Rye | 0.6 kg (8.8%)   | 20 %   | 493 |
| Grain | Special B Castle          | 0.3 kg (4.4%)   | 70 %   | 350 |
| Grain | Jęczmień palony           | 0.1 kg (1.5%)   | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)      | 0.5 kg (7.4%)   | 76.1 % | 0   |
| Sugar | Brown Sugar, Light        | 0.12 kg (1.8%)  | 100 %  | 16  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 20 g   | 60 min | 4.5 %      |
| Boil    | Fuggles            | 30 g   | 30 min | 4.5 %      |
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Fining | Irish Moss        | 5 g    | Boil    | 15 min |
| Spice  | Skórka pomarańczy | 85 g   | Boil    | 5 min  |