

# Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **30.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (50.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (22%)	79 %	16
Grain	Caraaroma	0.4 kg (8.8%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.8%)	68 %	400
Grain	Płatki owsiane	0.3 kg (6.6%)	85 %	3
Grain	Jęczmień palony	0.15 kg (3.3%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	15 min