

Milk Stout AP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **29**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (68.4%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.1%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.3%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |