

## Milk Stout - HB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **49**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (55.6%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (18.5%)	80 %	4
Grain	Jęczmień palony	0.15 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.25 g	Boil	0 min