

## milk stout light

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **13**
- SRM **36.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 1 kg (62.5%)   | 79 %  | 6    |
| Grain | Jęczmień palony             | 0.2 kg (12.5%) | 55 %  | 985  |
| Grain | Strzegom Karmel 600         | 0.1 kg (6.3%)  | 68 %  | 601  |
| Grain | Oats, Flaked                | 0.2 kg (12.5%) | 80 %  | 2    |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (6.3%)  | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 6 g    | 60 min | 8 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 200 g  | Boil    | 10 min |