

# Milk Stout na Lenia

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **23.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (10.9%)	82 %	4
Grain	Caramunich® typ I	0.2 kg (4.3%)	73 %	80
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Carafa II	0.1 kg (2.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	laktoza	250 g	Boil	15 min