

Milk Stout (super cow) v1

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **42**
- Style **Sweet 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 **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985
Grain	Simpsons - Coffee Malt	0.2 kg (4.2%)	74 %	296
Grain	Karmelowy Czerwony	0.1 kg (2.1%)	75 %	59
Grain	Strzegom Karmel 150	0.1 kg (2.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %