

# Milk Stout (Zestaw Twój Browar)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **50.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (69.2%)	80 %	5
Grain	Strzegom Karmel 600	0.4 kg (7.5%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.55 kg (10.3%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min