

# Milkstout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **23.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Pilzneński	0.5 kg (10.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.3%)	73 %	120
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 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min