

# milkstout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **28.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.5%)	73 %	120
Grain	Jęczmień niestodowany	0.4 kg (6.1%)	75 %	2
Grain	Weyermann - Carafa I	0.3 kg (4.5%)	70 %	690
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Viking Malt Cookie	0.2 kg (3%)	72 %	50

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min
Water Agent	Kreda	4 g	Mash	---