

## The waiter - outmeal milk stout

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **32**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (61.1%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.75 kg (19.1%)	80 %	20
Grain	Briess - Chocolate Malt	0.2 kg (5.1%)	60 %	690
Grain	Fawcett - Pale Chocolate	0.2 kg (5.1%)	71 %	600
Grain	Carafa III	0.075 kg (1.9%)	70 %	1034
Grain	Oats, Flaked	0.3 kg (7.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %

### Extras

Type	Name	Amount	Use for	Time
Other	Lactose	250 g	Boil	15 min
Herb	cocoa nibs	60 g	Secondary	3 day(s)