

# The waiter - outmeal milk stout

- Gravity **15 BLG**
- ABV **6.2 %**
- 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 **2.75 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

| Type  | Name   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt                         | 2.4 kg (61.1%)  | 80 %  | 5    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.75 kg (19.1%) | 80 %  | 20   |
| Grain | Briess - Chocolate<br>Malt                   | 0.2 kg (5.1%)   | 60 %  | 690  |
| Grain | Fawcett - Pale<br>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) |