

# Vanilla Milk Stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **49**
- SRM **35.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (70.4%)	79 %	6
Grain	Strzegom Karmel 300	0.2 kg (5.6%)	70 %	299
Grain	Viking Czekoladowy ciemny	0.1 kg (2.8%)	67 %	900
Grain	Jęczmień palony	0.2 kg (5.6%)	55 %	985
Grain	Płatki owsiane	0.3 kg (8.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	safale