

# Whisky Milk Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **136.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	wes ekstrakt słodowy ciemny	1.7 kg (73.9%)	80 %	700
Grain	Jęczmień palony	0.2 kg (8.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.15 kg (6.5%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.25 kg (10.9%)	76.1 %	0

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	25 g	Secondary	7 day(s)