

# STOUT #7 MILK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **33.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **513 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	95 kg (74.8%)	80 %	6.25
Grain	Brown Fawcett	5 kg (3.9%)	70 %	187.5
Grain	Chocolate Fawcett	10 kg (7.9%)	70 %	1175
Grain	Jęczmień palony Weyermann	4 kg (3.1%)	65 %	1150
Sugar	Laktoza	13 kg (10.2%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	300 g	60 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 14P  
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