

## Milk stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **30.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński            | 3.5 kg (66.7%) | 80 %   | 4    |
| Grain | Pszeniczny                     | 0.5 kg (9.5%)  | 85 %   | 4    |
| Grain | caramel                        | 0.2 kg (3.8%)  | 77 %   | 8    |
| Grain | Płatki owsiane                 | 0.2 kg (3.8%)  | 60 %   | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (4.8%) | 68 %   | 1200 |
| Grain | Strzegom Barwiący              | 0.25 kg (4.8%) | 68 %   | 1300 |
| Sugar | Milk Sugar (Lactose)           | 0.35 kg (6.7%) | 76.1 % | 0    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |