Milk Stout cacao

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **64.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg *(34%)*	90 %	621
Liquid Extract	Bruntal Pale Ale	1.7 kg *(34%)*	80 %	35
Sugar	Milk Sugar (Lactose)	0.5 kg *(10%)*	76.1 %	0
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg *(10%)*	80 %	23
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(6%)*	68 %	1200
Grain	Jęczmień palony	0.3 kg *(6%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	6.5 %
Boil	Willamette	30 g	30 min	4.2 %
Aroma (end of boil)	Willamette	30 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.4 g	---