milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **---**
- SRM **31.8**
- 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 **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(48.9%)*	81 %	4
Grain	Słód owsiany Fawcett	1 kg *(16.3%)*	61 %	5
Grain	Płatki owsiane	0.4 kg *(6.5%)*	60 %	3
Grain	Pszeniczny	1 kg *(16.3%)*	85 %	4
Grain	Carafa II	0.05 kg *(0.8%)*	70 %	812
Grain	Barwiący	0.1 kg *(1.6%)*	55 %	985
Grain	Jęczmień palony	0.09 kg *(1.5%)*	55 %	985
Grain	czekoladowy żytni weyermann	0.3 kg *(4.9%)*	--- %	800
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(3.3%)*	73 %	1001