Milk Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **39.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(62.2%)*	80 %	5
Grain	Carafa	0.25 kg *(3.1%)*	70 %	800
Grain	Weyermann - Dehusked Carafa I	0.25 kg *(3.1%)*	70 %	800
Grain	Jęczmień palony	0.085 kg *(1.1%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg *(6.2%)*	76.1 %	0
Grain	Caramel/Crystal Malt - 60L	0.35 kg *(4.4%)*	74 %	118
Grain	Czekoladowy	0.5 kg *(6.2%)*	60 %	788
Grain	Monachijski	0.5 kg *(6.2%)*	80 %	16
Grain	Płatki owsiane	0.6 kg *(7.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Cocoa Nibs	50 g	Boil	15 min
Herb	Cocoa Nibs	50 g	Secondary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.