

Breakfast milk stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **20**
- SRM **28.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Płatki owsiane śniadaniowe | 2 kg (31.7%) | 70 % | 3 |
| Grain | Abbey Castle | 0.3 kg (4.8%) | 80 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.9%) | 76.1 % | 0 |
| Grain | Weyermann - Carafa I | 0.5 kg (7.9%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|---------|--------|
| Flavor | płatki czekoladowe śniadaniowe | 2 g | Mash | 60 min |