

## 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