milk staut

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **30.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(62.5%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(8.9%)*	85 %	4
Grain	Castlemalting Crystal	0.15 kg *(2.7%)*	75 %	150
Grain	Biscuit Malt	0.2 kg *(3.6%)*	79 %	45
Grain	Karmelowy Czerwony	0.2 kg *(3.6%)*	75 %	59
Grain	Castle Wheat Black	0.2 kg *(3.6%)*	70 %	1250
Grain	Jęczmień palony	0.25 kg *(4.5%)*	55 %	1100
Grain	Strzegom Barwiący	0.1 kg *(1.8%)*	68 %	1300
Sugar	laktoza	0.5 kg *(8.9%)*	90 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %

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