

# Milk stout 1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **41.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	caramunich	0.2 kg (3.2%)	78 %	400
Grain	Strzegom Barwiący	0.2 kg (3.2%)	68 %	1300
Grain	Carafa	0.2 kg (3.2%)	70 %	664
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %