

Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **34.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (41.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (13.9%)	81 %	6
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3
Grain	Viking melanoidynowy	0.25 kg (6.9%)	75 %	60
Grain	Jęczmień palony	0.1 kg (2.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (13.9%)	76.1 %	0
Grain	Fawceet Czekoladowy 1200	0.25 kg (6.9%)	68 %	1202
Grain	Fawceet Czekoladowy jasny	0.1 kg (2.8%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 gęstwa	Ale	Dry	10 g	Safale

Notes

- więcej paloności
Nov 4, 2018, 7:01 PM