

## Milk stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **39.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (39.6%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (39.6%)	79 %	6
Grain	Strzegom Barwiący	0.2 kg (4%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985
Grain	Czekoladowy	0.2 kg (4%)	60 %	788
Grain	Kawowy	0.2 kg (4%)	77 %	250
Grain	Strzegom Karmel 600	0.2 kg (4%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	20 g	30 min	5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min