

# MILK STOUT

- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **37.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (48.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.45 kg (10%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.6%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.6 kg (13.3%)	76.1 %	0
Grain	Oats, Malted	0.25 kg (5.6%)	80 %	2
Grain	Oats, Flaked	0.25 kg (5.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Lublin (Lubelski)	20 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	10 g	Mash	---