

Milk stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **30.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 2.95 kg (66.3%) | 80 % | 6.5 |
| Grain | Płatki owsiane | 0.5 kg (11.2%) | 85 % | 3 |
| Grain | Carafa II | 0.2 kg (4.5%) | 70 % | 812 |
| Grain | Carafa III | 0.2 kg (4.5%) | 70 % | 1034 |
| Grain | Special B Malt | 0.25 kg (5.6%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 300 | 0.35 kg (7.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 33 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Other | Laktoza | 500 g | Boil | 15 min |
| Flavor | Kawa | 50 g | Secondary | 7 day(s) |
| Flavor | Wiórki kokosowe | 400 g | Secondary | 7 day(s) |