

## Milk stout

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- 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)