

# Milk Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **30.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (10%)	75 %	30
Grain	Viking Cookie Malt	0.25 kg (10%)	72 %	50
Grain	Strzegom Czekoladowy jasny	0.25 kg (10%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (10%)	71 %	600
150g na 60 minut zacierania i 100g na 15 minut				
Grain	Płatki owsiane	0.3 kg (12%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min