

Milk stout 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **41.6**
- Style **Oatmeal 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (49.2%)	79 %	6
Grain	Bestmalz Carmel Pils	0.5 kg (8.2%)	75 %	5
Grain	Strzegom pszenica prażona	0.5 kg (8.2%)	70 %	200
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	cafe light	0.5 kg (8.2%)	75.5 %	300
Grain	Fawcett - Pale Chocolate	0.5 kg (8.2%)	71 %	600
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.9%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.3 kg (4.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	45 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile