

Milk stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **30**
- SRM **39.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (63.5%)	81 %	4
Grain	Caraaroma	0.5 kg (7.9%)	78 %	400
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	68 %	601
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Oats, Flaked	0.8 kg (12.7%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Fuggles	30 g	55 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale