

milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.9%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (16.3%)	61 %	5
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Carafa II	0.05 kg (0.8%)	70 %	812
Grain	Barwiący	0.1 kg (1.6%)	55 %	985
Grain	Jęczmień palony	0.09 kg (1.5%)	55 %	985
Grain	czekoladowy żytni weyermann	0.3 kg (4.9%)	--- %	800
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.3%)	73 %	1001