

Milk Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **31.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Pilzneński | 1.8 kg (37.9%) | 81 % | 4 |
| Grain | Monachijski | 1.65 kg (34.7%) | 80 % | 20 |
| Grain | kawowy | 0.3 kg (6.3%) | 60 % | 250 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.2%) | 68 % | 540 |
| Grain | Jęczmień palony | 0.3 kg (6.3%) | 55 % | 1333 |
| Sugar | laktoza | 0.5 kg (10.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |