

Milk Stout

- Gravity **13.4 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (81.6%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (5.1%) | 55 % | 985 |
| Grain | carabelge | 0.2 kg (4.1%) | 70 % | 35 |
| Grain | Caraaroma | 0.3 kg (6.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 5 g | 5 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Other | laktoza | 500 g | Boil | 5 min |