

## milk stout

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- Gravity **15.7 BLG**
- ABV ---
- IBU **20**
- SRM **40.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (69.3%)	79 %	6
Grain	Jęczmień palony	0.13 kg (3.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.13 kg (3.6%)	68 %	1200
Grain	Płatki owsiane	0.2 kg (5.5%)	85 %	3
Grain	Strzegom Monachijski typ I	0.25 kg (6.9%)	79 %	16
Sugar	Milk Sugar (Lactose)	0.4 kg (11.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	15 g	60 min	7.6 %