

# Milk Stout

- Gravity **14.7 BLG**
- ABV ---
- IBU **33**
- SRM **43.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Dark Liquid Extract	3.4 kg (72.6%)	78 %	35
Grain	Strzegom Karmel 300	0.08 kg (1.7%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.4 kg (8.5%)	68 %	400
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	21 g	60 min	11 %
Aroma (end of boil)	Green Bullet	15 g	15 min	11 %
Whirlpool	Huell Melon	20 g	0 min	7.5 %

## Yeasts

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