

# Milk Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **25.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (51.1%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.3%)	68 %	400
Grain	Carafa II	0.15 kg (3.3%)	70 %	812
Grain	Carafa III	0.15 kg (3.3%)	70 %	1034
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (4.4%)	70 %	299
Grain	Special B Malt	0.2 kg (4.4%)	65.2 %	315
Grain	Monachijski	0.45 kg (10%)	80 %	16
Grain	Płatki owsiane	0.65 kg (14.4%)	85 %	3