

Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **27.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 3.65 kg (53.8%) | 81 % | 4 |
| Grain | Monachijski | 1.51 kg (22.3%) | 80 % | 16 |
| Grain | Weyermann - Chocolate Rye | 0.6 kg (8.8%) | 20 % | 493 |
| Grain | Special B Castle | 0.3 kg (4.4%) | 70 % | 350 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.4%) | 76.1 % | 0 |
| Sugar | Brown Sugar, Light | 0.12 kg (1.8%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 30 g | 30 min | 4.5 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
| Spice | Skórka pomarańczy | 85 g | Boil | 5 min |