

## Milk Stout (draft)

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- Gravity **16.1 BLG**
- ABV ---
- IBU **19**
- SRM **35.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński         | 2 kg (24.4%)   | 80 %   | 4    |
| Grain | Żytni                       | 1.5 kg (18.3%) | 85 %   | 4.5  |
| Grain | Strzegom Monachijski typ II | 1 kg (12.2%)   | 79 %   | 22   |
| Grain | Biscuit Malt                | 1 kg (12.2%)   | 79 %   | 45   |
| Grain | Carafa III                  | 0.5 kg (6.1%)  | 70 %   | 1034 |
| Grain | Płatki owsiane              | 1.2 kg (14.6%) | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)        | 1 kg (12.2%)   | 76.1 % | 0    |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Palisade | 22 g   | 60 min | 6 %        |
| Boil    | Galaxy   | 9 g    | 60 min | 14.5 %     |

### Yeasts

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