

## Milk stout II

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **34.9**

### 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 **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt             | 2 kg (65.6%)   | 80 %   | 5    |
| Grain | Płatki owsiane prażone           | 0.15 kg (4.9%) | 60 %   | 3    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (8.2%) | 73 %   | 1001 |
| Sugar | Milk Sugar (Lactose)             | 0.2 kg (6.6%)  | 76.1 % | 0    |
| Grain | Fawcett - Crystal                | 0.15 kg (4.9%) | 70 %   | 160  |
| Grain | Jęczmień palony                  | 0.15 kg (4.9%) | 55 %   | 985  |
| Grain | Płatki owsiane                   | 0.15 kg (4.9%) | 60 %   | 3    |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 10 min | 5.1 %      |
| Aroma (end of boil) | Fuggles            | 10 g   | 10 min | 4.5 %      |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 200 ml | Fermentum Mobile |