

Milk Stout - luty 2021

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **35.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (60%)	80 %	5
Grain	Pszeniczny	0.2 kg (6.9%)	85 %	4
Grain	Weyermann Caramunich 3	0.125 kg (4.3%)	76 %	150
Grain	Płatki pszeniczne	0.22 kg (7.5%)	85 %	3
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Carafa III	0.1 kg (3.4%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.07 kg (2.4%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.3 kg (10.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	10.5 %
Aroma (end of boil)	sybilla	15 g	4 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13	Ale	Liquid	700 ml	---