

# Milk Stout PK.PL

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- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **22**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (47.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (5.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.9%)	68 %	400
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Grain	Płatki jeczienne	0.3 kg (5.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (13.7%)	76.1 %	0
Grain	Roasted Barley	0.3 kg (5.9%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Boil	Tradition	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis