

# milkstout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **34**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (52.6%)	85 %	7
Grain	Abbey Malt Weyermann	0.5 kg (8.8%)	75 %	45
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Chocolate Malt (UK)	0.3 kg (5.3%)	73 %	887
Grain	Strzegom Barwiący	0.2 kg (3.5%)	68 %	1300
Grain	Płatki owsiane	1 kg (17.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %