

The waiter - outmeal milk stout

- Gravity **15 BLG**
- ABV ---
- IBU **33**
- SRM **32**
- Style **Sweet Stout**

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 **14.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.4 kg (61.1%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.75 kg (19.1%) | 80 % | 20 |
| Grain | Briess - Chocolate Malt | 0.2 kg (5.1%) | 60 % | 690 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (5.1%) | 71 % | 600 |
| Grain | Carafa III | 0.075 kg (1.9%) | 70 % | 1034 |
| Grain | Oats, Flaked | 0.3 kg (7.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Magnum | 5 g | 30 min | 13.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Other | Lactose | 250 g | Boil | 15 min |
| Herb | cocoa nibs | 60 g | Secondary | 3 day(s) |