

## #10 MILK STOUT

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **18**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Słodowy jasny esencjismaku	1.7 kg (50%)	80 %	80
Liquid Extract	Ekstrakt słodowy ciemny esencjismaku	1.7 kg (50%)	80 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %
Dry Hop	Tradition	30 g	4 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Pszenica prażona	200 g	Boil	15 min
Flavor	Jęczmień prażony	200 g	Boil	15 min
Flavor	Płatki owsiane	500 g	Boil	15 min