

#11 Milk Stout

- Gravity **12.7 BLG**
- ABV ---
- IBU **37**
- SRM **38.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (44.2%)	85 %	7
Grain	Monachijski	1.5 kg (26.5%)	80 %	16
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.7%)	68 %	1202
Grain	Caraaroma	0.35 kg (6.2%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.1 kg (1.8%)	68 %	400
Grain	Biscuit Malt	0.25 kg (4.4%)	79 %	45
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Weyermann pszeniczny jasny	0.5 kg (8.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	20 g	60 min	10.3 %
Boil	Saaz (Czech Republic)	25 g	30 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
brewmaster	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	5 min