

Milk stout

- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (51.3%)	78 %	6
Grain	Caraaroma	0.7 kg (12%)	78 %	400
Grain	Weyermann - Carafa II	0.25 kg (4.3%)	70 %	837
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.5%)	54.3 %	837
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Oats, Flaked	0.4 kg (6.8%)	80 %	2
Sugar	laktoza	0.5 kg (8.5%)	--- %	---