

## Milk stout

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **47.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (7.4%)	75 %	601
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.4%)	67 %	1202
Grain	Jęczmień palony	0.25 kg (3.7%)	70 %	985
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Magnum	16 g	30 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	widawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	0 min