

## milk stout

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **35.2**
- Style **American 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 **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

| Type  | Name                         | Amount          | Yield  | EBC  |
|-------|------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt         | 3.4 kg (81%)    | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.35 kg (8.3%)  | 68 %   | 1202 |
| Sugar | Milk Sugar (Lactose)         | 0.45 kg (10.7%) | 76.1 % | 0    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 20 g   | 40 min | 14 %       |