

MILK STOUT

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **33.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Sugar | LAKTOZA | 0.3 kg (8.6%) | --- % | --- |
| Grain | Jęczmień palony | 0.15 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.35 kg (10%) | 75 % | 150 |
| Grain | Viking Pale Ale malt | 2.2 kg (62.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (8.6%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.2 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Aroma (end of boil) | Ella (AUS) | 10 g | 10 min | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Fermentis |