

# Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (52.2%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (20.9%)	80 %	5
Grain	Carahell	0.29 kg (6.1%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	1000
Sugar	laktoza	0.5 kg (10.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale