

## Milk stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **30.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.3 kg (60.6%)	79 %	4
Grain	Monachijski	0.3 kg (5.5%)	80 %	16
Grain	Pszeniczny	0.3 kg (5.5%)	85 %	4
Grain	Czekoladowy	0.5 kg (9.2%)	60 %	788
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Sugar	laktoza	0.4 kg (7.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.6 %
Boil	East Kent Goldings	20 g	20 min	4.6 %
Boil	East Kent Goldings	20 g	5 min	4.6 %