

## Milk Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **47.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC  |
|----------------|---------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 1.7 kg (43.6%) | 90 %  | 320  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny  | 1.7 kg (43.6%) | 81 %  | 22   |
| Grain          | Jęczmień palony                 | 0.25 kg (6.4%) | 55 %  | 1150 |
| Grain          | Czekoladowy                     | 0.25 kg (6.4%) | 60 %  | 1050 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

### Yeasts

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

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 15 min |