

## 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