

# Milk Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.7%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (6.3%)	70 %	10
Grain	Strzegom Czekoladowy 1200	0.5 kg (10.4%)	68 %	1202
Grain	Strzegom Karmel 300	0.3 kg (6.3%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	601
Grain	Weyermann pszeniczny jasny	0.5 kg (10.4%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (20.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	25 g	55 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m42	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	100 g	Boil	15 min
Other	grzybek kefirowy	30 g	Primary	4 day(s)