

# milk stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **35.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.75 kg (26.3%)	80 %	5
Grain	Biscuit Malt	0.75 kg (26.3%)	79 %	45
Grain	Fawcett - Dark Crystal	0.25 kg (8.8%)	71 %	300
Grain	Strzegom Czekoladowy ciemny	0.25 kg (8.8%)	68 %	1200
Grain	Strzegom Karmel 150	0.25 kg (8.8%)	75 %	150
Grain	Pszeniczny	0.1 kg (3.5%)	85 %	4
Grain	Oats, Flaked	0.25 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0
Grain	Barley, Flaked	0.25 kg (8.8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	0 g	0 min	5.1 %
Boil	Warrior	0 g	60 min	15.5 %
Boil	Warrior	0 g	15 min	15.5 %
Boil	Magnum	12.5 g	60 min	13.5 %

## Yeasts

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