

Milk Stout Evela

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **1**
- SRM **49.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (55.6%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (18.5%)	80 %	4
Grain	Jęczmień palony	0.15 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	1 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.25 g	Boil	60 min