

Milk Stout - luty 2021

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **35.1**
- Style **Sweet Stout**

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 **7.8 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.75 kg (60%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (6.9%) | 85 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.125 kg (4.3%) | 76 % | 150 |
| Grain | Płatki pszeniczne | 0.22 kg (7.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.15 kg (5.1%) | 55 % | 985 |
| Grain | Carafa III | 0.1 kg (3.4%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.07 kg (2.4%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (10.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | iunga | 10 g | 60 min | 10.5 % |
| Aroma (end of boil) | sybilla | 15 g | 4 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM13 | Ale | Liquid | 700 ml | --- |