

Milk Stout (super cow) v1

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **42**
- 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)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.4%) | 79 % | 10 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.4%) | 76.1 % | 0 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (4.2%) | 55 % | 985 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (4.2%) | 74 % | 296 |
| Grain | Karmelowy Czerwony | 0.1 kg (2.1%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 22 g | 60 min | 11 % |