

# MilkStout

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **3.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (76.9%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (19.2%)	80 %	4
Grain	Strzegom Karmel 100	0.1 kg (3.8%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	40 min	3.8 %
Boil	Lomik	15 g	30 min	3.8 %
Boil	Lomik	15 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	10 min
Fining	mech irlandzki	2 g	Boil	10 min