

Session milk stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (14.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %
Boil	Marynka	5 g	60 min	8.8 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %
Aroma (end of boil)	Progress	10 g	15 min	7.4 %