

Zbyl Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **56.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	0.5 kg (7.3%)	70 %	128
Grain	Biscuit Malt	0.5 kg (7.3%)	79 %	50
Grain	Słód Chocolate	0.25 kg (3.6%)	70 %	1200
Grain	Słód Black	0.25 kg (3.6%)	70 %	1200
Grain	Słód Cookie	1 kg (14.6%)	70 %	70
Grain	Słód Carafa II	0.25 kg (3.6%)	70 %	1200
Grain	Castle Cafe	0.25 kg (3.6%)	75.5 %	480
Grain	Słód Pale Cookie	1 kg (14.6%)	70 %	30
Grain	Viking Pale Ale malt	2 kg (29.2%)	80 %	5
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985
Adjunct	płatki jęczmienne	0.6 kg (8.8%)	--- %	---

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min