

## dark side of milk

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **34.2**
- Style **Dry 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC  |
|-------|----------------------|---------------|--------|------|
| Grain | Briess - Pilsen Malt | 1 kg (43.5%)  | 80.5 % | 2    |
| Grain | Jęczmień palony      | 0.2 kg (8.7%) | 55 %   | 985  |
| Grain | Carafa IIIIs         | 0.1 kg (4.3%) | 70 %   | 1534 |
| Sugar | Milk Sugar (Lactose) | 1 kg (43.5%)  | 76.1 % | 0    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 13 g   | 60 min | 13.2 %     |