

#48 Double Milk Stout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **33.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (46.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (18.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.5%) | 85 % | 4 |
| Grain | Weyermann Specjal W | 0.25 kg (4.6%) | 68 % | 300 |
| Grain | Weyermann - Carafa I | 0.3 kg (5.6%) | 70 % | 690 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (1.9%) | 70 % | 1024 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8 % |
| Boil | Marynka | 15 g | 30 min | 8 % |
| Boil | Marynka | 10 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | Fermentis |