

# Carmel Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **52.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny	1.7 kg (56.7%)	80 %	15
Liquid Extract	ekstrakt słodowy karmelowy	1 kg (33.3%)	80 %	818
Sugar	Milk Sugar (Lactose)	0.3 kg (10%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	10 %
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand British Ale Yeast	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Palony jęczmień	150 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	10 min