

Christmas Milk Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **26.6**
- Style **Christmas/Winter Specialty Spiced Beer**

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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (11.4%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (6.8%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.8%)	68 %	400
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3
Grain	Jęczmień niesłodowany	0.3 kg (6.8%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Boil	hallertauer taurus	20 g	10 min	14 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	10 min
Spice	Skórka z 4 pomarańczy	0 g	Boil	10 min
Spice	imbir	10 g	Boil	10 min
Spice	goździki	10 g	Secondary	7 day(s)
Spice	cynamon 3szt	15 g	Secondary	7 day(s)
Spice	kardamon	7 g	Secondary	7 day(s)