

## fruit milk stout

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **20**
- SRM **38.6**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Special B Malt	0.2 kg (4.8%)	65.2 %	315
Grain	Płatki owsiane	0.3 kg (7.1%)	60 %	3
Grain	Strzegom pszenica prażona	0.2 kg (4.8%)	70 %	1000
Grain	Jęczmień palony	0.2 kg (4.8%)	55 %	985
Sugar	laktoza	0.3 kg (7.1%)	90 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	15 min	13.5 %