

# Milk stout 1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **41.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale              | 5 kg (80.6%)  | 79 %  | 6    |
| Grain | caramunich                     | 0.2 kg (3.2%) | 78 %  | 400  |
| Grain | Strzegom Barwiący              | 0.2 kg (3.2%) | 68 %  | 1300 |
| Grain | Carafa                         | 0.2 kg (3.2%) | 70 %  | 664  |
| Grain | Płatki owsiane                 | 0.4 kg (6.5%) | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (3.2%) | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8.8 %      |