

Milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **40.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (55.6%) | 80 % | 5 |
| Grain | Pilzneński | 0.5 kg (18.5%) | 81 % | 4 |
| Grain | Jęczmień niesłodowany | 0.15 kg (5.6%) | 75 % | 2 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (7.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.15 kg (5.6%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.2 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-04 | Ale | Dry | 5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | laktoza | 250 g | Boil | 0 min |