

# Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **34.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt      | 1.5 kg (41.7%) | 80 %   | 5    |
| Grain | Strzegom Pszeniczny       | 0.5 kg (13.9%) | 81 %   | 6    |
| Grain | Płatki owsiane            | 0.4 kg (11.1%) | 85 %   | 3    |
| Grain | Viking melanoidynowy      | 0.25 kg (6.9%) | 75 %   | 60   |
| Grain | Jęczmień palony           | 0.1 kg (2.8%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)      | 0.5 kg (13.9%) | 76.1 % | 0    |
| Grain | Fawceet Czekoladowy 1200  | 0.25 kg (6.9%) | 68 %   | 1202 |
| Grain | Fawceet Czekoladowy jasny | 0.1 kg (2.8%)  | 68 %   | 400  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 12 g   | 60 min | 13.5 %     |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Safale S-04 gęstwa | Ale  | Dry  | 10 g   | Safale     |

## Notes

- więcej paloności  
*Nov 4, 2018, 7:01 PM*