

# MILK STOUT

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **33.1**
- 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	LAKTOZA	0.3 kg (8.6%)	--- %	---
Grain	Jęczmień palony	0.15 kg (4.3%)	55 %	985
Grain	Strzegom Karmel 150	0.35 kg (10%)	75 %	150
Grain	Viking Pale Ale malt	2.2 kg (62.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.3 kg (8.6%)	68 %	400
Grain	Płatki owsiane	0.2 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Aroma (end of boil)	Ella (AUS)	10 g	10 min	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Fermentis