

Milk Stout 14.0 Blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **24.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.2%)	80 %	5
Grain	Pilzneński	0.5 kg (10.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.1%)	73 %	120
Grain	Carafa II	0.1 kg (2.1%)	70 %	812
Grain	Jęczmień palony	0.3 kg (6.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.25 kg (5.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11.5 g	Gozdawa