

# Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **29.6**
- 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 **80 min**
- Evaporation rate **20 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale	2 kg (81.6%)	--- %	---
Grain	Czekoladowy	0.1 kg (4.1%)	60 %	788
Grain	Jęczmień palony	0.15 kg (6.1%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (8.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	40 min