

# Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **31.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (47.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (7.9%)	83 %	5
Grain	Płatki owsiane	1 kg (7.9%)	85 %	3
Grain	Monachijski	1 kg (7.9%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (3.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.4 kg (3.1%)	68 %	400
Grain	Carafa II	0.4 kg (3.1%)	70 %	1100
Grain	Carafa III	0.4 kg (3.1%)	70 %	1300
Grain	Strzegom Karmel 150	0.5 kg (3.9%)	75 %	150
Sugar	Milk Sugar (Lactose)	1 kg (7.9%)	76.1 %	0
Grain	Cookie	0.5 kg (3.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %