

Milk stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **30.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 3.3 kg (60.6%) | 79 % | 4 |
| Grain | Monachijski | 0.3 kg (5.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.3 kg (5.5%) | 85 % | 4 |
| Grain | Czekoladowy | 0.5 kg (9.2%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (7.3%) | 85 % | 3 |
| Sugar | laktoza | 0.4 kg (7.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 4.6 % |
| Boil | East Kent Goldings | 20 g | 20 min | 4.6 % |
| Boil | East Kent Goldings | 20 g | 5 min | 4.6 % |