

milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **31.4**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (58.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.6%)	79 %	16
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3
Grain	Simpsons - Coffee Malt	0.2 kg (4.7%)	74 %	500
Grain	Weyermann - Carafa II	0.3 kg (7%)	70 %	1100
Grain	Jęczmień palony	0.2 kg (4.7%)	55 %	1150
Sugar	Milk Sugar (Lactose)	0.3 kg (7%)	76.1 %	0