

Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **33.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best malt	2.5 kg (68.5%)	72 %	5
Grain	Strzegom Karmel 300	0.25 kg (6.8%)	72 %	300
Grain	Strzegom Karmel 150	0.25 kg (6.8%)	72 %	150
Grain	Czekoladowy 900	0.3 kg (8.2%)	72 %	900
Grain	Jęczmień palony	0.05 kg (1.4%)	72 %	985
Sugar	Laktoza	0.3 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	10 g	60 min	3.1 %
Boil	Fuggles	22 g	60 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP007 Dry English Ale	Ale	Culture	50 g	White Labs