

# Milk Stout

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (34.7%)	80 %	4
Grain	Monachijski	1.6 kg (31.7%)	80 %	16
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.25 kg (5%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.9%)	76.1 %	0
Grain	Karmelowy Czerwony	0.25 kg (5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Magnum	3 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale