

Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **49**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (50.8%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (16.9%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.15 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (6.8%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.15 kg (5.1%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.2 kg (6.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |