

# Milk Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **73**
- SRM **83.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Słód Pszeniczny Czekoladowy	1 kg (17.2%)	73 %	800
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Carafa II	0.3 kg (5.2%)	70 %	812
Grain	Palony Black	0.2 kg (3.4%)	74 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	lunga	30 g	20 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	0.5 g	Mash	15 min
Other	Laktoza	0.5 g	Boil	15 min