Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **42.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(58.8%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(14.7%)*	85 %	4
Grain	Jęczmień palony	0.2 kg *(5.9%)*	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg *(7.4%)*	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg *(7.4%)*	73 %	1001
Grain	Płatki owsiane	0.2 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min