

Milk Stout (draft)

- Gravity **16.1 BLG**
- ABV ---
- IBU **19**
- SRM **35.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 2 kg (24.4%) | 80 % | 4 |
| Grain | Żytni | 1.5 kg (18.3%) | 85 % | 4.5 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.2%) | 79 % | 22 |
| Grain | Biscuit Malt | 1 kg (12.2%) | 79 % | 45 |
| Grain | Carafa III | 0.5 kg (6.1%) | 70 % | 1034 |
| Grain | Płatki owsiane | 1.2 kg (14.6%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Palisade | 22 g | 60 min | 6 % |
| Boil | Galaxy | 9 g | 60 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 11 g | --- |