

Milk stout II

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **34.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (65.6%) | 80 % | 5 |
| Grain | Płatki owsiane prażone | 0.15 kg (4.9%) | 60 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (8.2%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.6%) | 76.1 % | 0 |
| Grain | Fawcett - Crystal | 0.15 kg (4.9%) | 70 % | 160 |
| Grain | Jęczmień palony | 0.15 kg (4.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.15 kg (4.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 200 ml | Fermentum Mobile |