

# Milk Stout Waniliowy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **9**
- SRM **32.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (77.7%)	80 %	4
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.8 kg (7.8%)	68 %	1200
Sugar	Milk Sugar (Lactose)	1 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Laska Wanili	10 g	Secondary	---