

Milk Stout (Zestaw Twój Browar)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **42.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.7 kg (71.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.4 kg (7.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (6.8%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |