

Milk Stout zobaczyc

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **30.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Simpsons - Crystal Rye red | 0.25 kg (4.5%) | 73 % | 280 |
| Grain | Viking cookie | 0.25 kg (4.5%) | 68 % | 50 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.5%) | 68 % | 1200 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 750 g | Boil | 15 min |