

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