

# Nordic American Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **73.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (87.2%)	81 %	621
Sugar	cukier trzcinowy	0.5 kg (12.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min