

# Berry Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **25.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.4 kg (75.1%)	80 %	7
Grain	Briess - Chocolate Malt	0.3 kg (6.6%)	60 %	690
Grain	Jęczmień palony	0.2 kg (4.4%)	55 %	985
Grain	Płatki owsiane	0.625 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	17 g	60 min	18 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	puree jagodowe	1000 g	Secondary	7 day(s)