

MILK RYE STOUT

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **39.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Grain	Żytni	1 kg (18.7%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.45 kg (8.4%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.3%)	76.1 %	0
Grain	Strzegom Barwiący	0.15 kg (2.8%)	68 %	1300