

# Milk Stout

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- Gravity **16 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (37.9%)	81 %	4
Grain	Monachijski	1.65 kg (34.7%)	80 %	20
Grain	kawowy	0.3 kg (6.3%)	60 %	250
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.2%)	68 %	540
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	1333
Sugar	laktoza	0.5 kg (10.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale