

Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **28.5**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Pale ale | 2.5 kg (52.1%) | 80 % | --- |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |
| Grain | Fawcett - Crystal | 0.4 kg (8.3%) | 70 % | 160 |
| Grain | Weyermann - Dehusked Carafa I | 0.25 kg (5.2%) | 70 % | 900 |
| Grain | Pszeniczny Czekoladowy | 0.25 kg (5.2%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 1 kg (20.8%) | 76.1 % | 0 |