

# Milk Stout

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- 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