

## Milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **40.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (55.6%)	80 %	5
Grain	Pilzneński	0.5 kg (18.5%)	81 %	4
Grain	Jęczmień niesłodowany	0.15 kg (5.6%)	75 %	2
Grain	Strzegom Czekoladowy ciemny	0.2 kg (7.4%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-04	Ale	Dry	5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	0 min