

## 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 |