

# milk stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **28.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (77.2%)	81 %	4
Grain	Weyermann - Carapils	0.14 kg (5.4%)	78 %	4
Grain	Strzegom Karmel 150	0.2 kg (7.7%)	75 %	150
Grain	Jęczmień palony	0.25 kg (9.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Marynka	25 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	175 g	Boil	10 min