

Milk stout

- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 3 kg (51.3%) | 78 % | 6 |
| Grain | Caraaroma | 0.7 kg (12%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.25 kg (4.3%) | 70 % | 837 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (8.5%) | 54.3 % | 837 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.5%) | 79 % | 22 |
| Grain | Oats, Flaked | 0.4 kg (6.8%) | 80 % | 2 |
| Sugar | laktoza | 0.5 kg (8.5%) | --- % | --- |