

Milk stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **28.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61.7%)	80 %	5
Grain	pale amber fawcett	0.5 kg (12.3%)	70 %	60
Grain	Żytni	0.5 kg (12.3%)	85 %	8
Grain	Fawcett - Pale Chocolate	0.25 kg (6.2%)	--- %	600
Grain	Jęczmień palony	0.2 kg (4.9%)	55 %	985
Grain	zakwaszający	0.1 kg (2.5%)	--- %	---