

Milk Stout 12 blg

- Gravity **12.2 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.75 kg (40.2%) | 80 % | 4 |
| Grain | Monachijski | 1.6 kg (36.8%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (5.7%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.7%) | 68 % | 601 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (5.7%) | 74 % | 296 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |