

milk stout

- Gravity **11.6 BLG**
- ABV ---
- IBU **34**
- SRM **38.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (78.1%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.1 kg (3.1%) | 70 % | 1000 |
| Grain | Strzegom Karmel 300 | 0.1 kg (3.1%) | 70 % | 299 |
| Grain | Pszeniczny | 0.1 kg (3.1%) | 85 % | 4 |
| Grain | Strzegom Barwiący | 0.1 kg (3.1%) | 68 % | 1300 |
| Grain | Weyermann - Smoked Malt | 0.2 kg (6.2%) | 70 % | 6 |
| Grain | strzegom prażona pszenica | 0.1 kg (3.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.5 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 400 g | Boil | 15 min |