

# Milk Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **34.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Sugar	Laktoza	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis