

## milk stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **23.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Słód owsiany Fawcett	1 kg (18.2%)	61 %	5
Grain	chateau	0.3 kg (5.5%)	--- %	320
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1300
Grain	Carafa II	0.05 kg (0.9%)	70 %	812
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Caraaroma	0.05 kg (0.9%)	78 %	400
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3
Grain	Briess - Black Malt	0.1 kg (1.8%)	55 %	985