

# milk stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **36.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.2%)	82 %	4
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315
Grain	Simpsons - Aromatic Malt	0.5 kg (7.6%)	82.5 %	49
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3
Grain	Carafa III	0.3 kg (4.5%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.5 kg (7.6%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.5%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg (7.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	Challenger	10 g	30 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	ekstrakt wanilia	50 g	Secondary	14 day(s)