

# milk stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **35.5**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (68.6%)	80 %	8
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom Barwiący	0.2 kg (3.9%)	68 %	1300
Grain	Carafa II	0.2 kg (3.9%)	70 %	812
Grain	Biscuit Malt	0.2 kg (3.9%)	79 %	45
Grain	Caraaroma	0.2 kg (3.9%)	78 %	400
Adjunct	Briess - Oat Flakes	0.6 kg (11.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	15 min