

## Milk stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **30.2**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	caramel	0.2 kg (3.8%)	77 %	8
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200
Grain	Strzegom Barwiący	0.25 kg (4.8%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.35 kg (6.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %