

# Milk Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **25.6**
- 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 **6 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (64.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (12.8%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (5.1%)	55 %	985
Adjunct	Laktoza	0.5 kg (12.8%)	--- %	---

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis