

Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **49**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50.8%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (16.9%)	80 %	4
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.8%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.1%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (6.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (8.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %

Yeasts

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