

# Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **28.1**
- 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)**

## Fermentables

| Type           | Name                   | Amount       | Yield | EBC  |
|----------------|------------------------|--------------|-------|------|
| Liquid Extract | Bruntal Pale Ale       | 3.4 kg (85%) | 80 %  | 35   |
| Grain          | Weyermann Caramunich 3 | 0.4 kg (10%) | 76 %  | 150  |
| Grain          | Carafa III             | 0.2 kg (5%)  | 70 %  | 1500 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 50 min | 10 %       |

## Yeasts

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

## Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 250 g  | Boil    | 15 min |
| Flavor      | Espresso    | 100 g  | Boil    | 1 min  |