

Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **42.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (58.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (14.7%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (5.9%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (7.4%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (7.4%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.2 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 15 min |