

## Milk stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **49.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Monachijski	2 kg (30.8%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299
Grain	Strzegom Karmel 600	0.3 kg (4.6%)	68 %	601
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Strzegom Barwiący	0.4 kg (6.2%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13 %
Boil	Nugget	10 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	50 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min

### Notes

- Słody palone na ostatnie 10 min warzenia.

Zacieranie:

+/- 52 st. 15 minut

+/- 63 st. 20 min.

+/- 73 st. 30 min.

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