

# Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **27.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.65 kg (53.8%)	81 %	4
Grain	Monachijski	1.51 kg (22.3%)	80 %	16
Grain	Weyermann - Chocolate Rye	0.6 kg (8.8%)	20 %	493
Grain	Special B Castle	0.3 kg (4.4%)	70 %	350
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0
Sugar	Brown Sugar, Light	0.12 kg (1.8%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min
Spice	Skórka pomarańczy	85 g	Boil	5 min