

milk stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **48.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (34.3%)	90 %	621
Sugar	laktoza	0.75 kg (15.2%)	--- %	---
Grain	Jęczmień palony	0.3 kg (6.1%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (34.3%)	80 %	---
Sugar	Cukier	0.5 kg (10.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	kawa	100 g	Boil	5 min