

## Milk Stout AP

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **29**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (68.4%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.1%)	75 %	30
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3