

## Milk Stout (draft)

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- Gravity **16.1 BLG**
- ABV ---
- IBU **19**
- SRM **35.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (24.4%)	80 %	4
Grain	Żytni	1.5 kg (18.3%)	85 %	4.5
Grain	Strzegom Monachijski typ II	1 kg (12.2%)	79 %	22
Grain	Biscuit Malt	1 kg (12.2%)	79 %	45
Grain	Carafa III	0.5 kg (6.1%)	70 %	1034
Grain	Płatki owsiane	1.2 kg (14.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (12.2%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	22 g	60 min	6 %
Boil	Galaxy	9 g	60 min	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	---