

Milk Stout na Lenia

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **23.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (10.9%) | 82 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (4.3%) | 73 % | 80 |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 985 |
| Grain | Carafa II | 0.1 kg (2.2%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | laktoza | 250 g | Boil | 15 min |