

# Milk Stout PK.PL

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- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **22**
- Style **Sweet 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 2.4 kg (47.1%) | 80 %   | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.8%)  | 79 %   | 16  |
| Grain | Strzegom Karmel 150        | 0.3 kg (5.9%)  | 75 %   | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.9%)  | 68 %   | 400 |
| Grain | Płatki owsiane             | 0.3 kg (5.9%)  | 85 %   | 3   |
| Grain | Płatki jeczienne           | 0.3 kg (5.9%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)       | 0.7 kg (13.7%) | 76.1 % | 0   |
| Grain | Roasted Barley             | 0.3 kg (5.9%)  | 55 %   | 591 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 20 g   | 60 min | 14 %       |
| Boil    | Tradition | 20 g   | 10 min | 5 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |