

Pierwszy Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **41.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **7.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE ZERO Viking Malt	1.1 kg (64.7%)	79 %	6
Grain	KARMELOWY 600 Strzegom	0.15 kg (8.8%)	68 %	600
Grain	CZEKOLADOWY CIEMNY Viking Malt	0.15 kg (8.8%)	67 %	900
Grain	Oats, Flaked	0.15 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.15 kg (8.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	5 g	60 min	8.7 %
Boil	Fuggles	5 g	20 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale