

# swiateczny milk stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **23.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (44.1%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.9%)	68 %	400
Grain	Carafa	0.15 kg (2.9%)	70 %	664
Grain	Carafa II	0.15 kg (2.9%)	70 %	812
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299
Grain	Briess - Extra Special Malt	0.22 kg (4.2%)	73 %	256
Grain	Strzegom Monachijski typ I	0.45 kg (8.6%)	79 %	16
Grain	Płatki owsiane	0.65 kg (12.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (13.4%)	76.1 %	0