

# Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **31.2**
- 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.4%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.4%)	72 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.9%)	73 %	1001
Grain	Jęczmień palony	0.16 kg (2.1%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (12.9%)	76.1 %	0
Grain	Carafa II	0.4 kg (5.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	6.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	---