Milk Stout #2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **25.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(34.5%)*	80 %	4
Grain	Strzegom Monachijski typ II	1 kg *(17.2%)*	79 %	22
Grain	Fawcett - Pale Chocolate	0.25 kg *(4.3%)*	71 %	600
Grain	Jęczmień palony	0.25 kg *(4.3%)*	55 %	985
Grain	Carahell	0.3 kg *(5.2%)*	77 %	26
Grain	Płatki owsiane	0.5 kg *(8.6%)*	85 %	3
Grain	Płatki Jęczmienne	0.5 kg *(8.6%)*	70 %	2
Grain	Viking Pale Ale malt	1 kg *(17.2%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min
dodana na ostatnie 10 minut gotowania.				