

# Milk Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **31.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name                          | Amount          | Yield | EBC  |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Pilzneński                    | 1.8 kg (37.9%)  | 81 %  | 4    |
| Grain | Monachijski                   | 1.65 kg (34.7%) | 80 %  | 20   |
| Grain | kawowy                        | 0.3 kg (6.3%)   | 60 %  | 250  |
| Grain | Strzegom<br>Czekoladowy jasny | 0.2 kg (4.2%)   | 68 %  | 540  |
| Grain | Jęczmień palony               | 0.3 kg (6.3%)   | 55 %  | 1333 |
| Sugar | laktoza                       | 0.5 kg (10.5%)  | --- % | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |