

## Milk Stout

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **25.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                          | Amount          | Yield  | EBC  |
|-------|-------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt          | 2.3 kg (51.1%)  | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy jasny | 0.15 kg (3.3%)  | 68 %   | 400  |
| Grain | Carafa II                     | 0.15 kg (3.3%)  | 70 %   | 812  |
| Grain | Carafa III                    | 0.15 kg (3.3%)  | 70 %   | 1034 |
| Grain | Strzegom Karmel<br>150        | 0.25 kg (5.6%)  | 75 %   | 150  |
| Grain | Strzegom Karmel<br>300        | 0.2 kg (4.4%)   | 70 %   | 299  |
| Grain | Special B Malt                | 0.2 kg (4.4%)   | 65.2 % | 315  |
| Grain | Monachijski                   | 0.45 kg (10%)   | 80 %   | 16   |
| Grain | Płatki owsiane                | 0.65 kg (14.4%) | 85 %   | 3    |