

#3 Milk Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **22.5**
- 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (36.5%)	81 %	4
Grain	Monachijski	1.6 kg (33.3%)	80 %	16
Grain	kawowy	0.2 kg (4.2%)	--- %	---
Grain	karmelowy ciemny	0.25 kg (5.2%)	--- %	---
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla Beans	4 g	Boil	20 min