

# Berengar - Milk Stout

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lomik	10 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	50 ml	Fermentum Mobile
Safale S-04	Ale	Slant	50 ml	Safale

## Notes

- To piwo jest wysłodzinami po RIS - Bigos 2, więc słody są zapętniaczem :)  
Dodam 250g laktozy i 200g cukru.  
*May 12, 2019, 2:44 PM*