

Imp. Milk Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **69.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Melanoiden Malt	1 kg (14.7%)	81 %	53
Grain	Strzegom Czekoladowy ciemny	1 kg (14.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	słód zakwaszający	0.2 kg (2.9%)	--- %	---
Grain	Briess - Pale Ale Malt	4 kg (58.8%)	80 %	7
Grain	Carafa III	0.5 kg (7.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	30 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	40 min