

# Lacto

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **38.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (50.4%)	83 %	6
Grain	Munich Malt	0.5 kg (8.4%)	80 %	18
Grain	Caramel/Crystal Malt - 120L	0.5 kg (8.4%)	72 %	236
Grain	Carafa	0.4 kg (6.7%)	70 %	664
Grain	Simpsons - Roasted Barley	0.4 kg (6.7%)	70 %	1084
Grain	Oats, Flaked	0.4 kg (6.7%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.75 kg (12.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	90 min	6.7 %
Boil	Bramling	20 g	20 min	4.7 %
Aroma (end of boil)	Bramling	20 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	250 ml	White Labs