

# MILK STOUT

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **32.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (57.7%)	81 %	6
Liquid Extract	Bruntal	1.7 kg (32.7%)	81 %	26
Grain	Fawcett - Pale Chocolate	0.5 kg (9.6%)	71 %	1175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	50 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min