

# Milk Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **33.5**
- Style **Oatmeal 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (63.6%)	83 %	6
Grain	Carafa III	0.3 kg (5.5%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.6 kg (10.9%)	76.1 %	0
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.1%)	68 %	400
Grain	Oats, Flaked	0.45 kg (8.2%)	80 %	2
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	45 min	6 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis