

# Milk Stout

- Gravity **13.4 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.1%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.1%)	55 %	985
Grain	carabelge	0.2 kg (4.1%)	70 %	35
Grain	Caraaroma	0.3 kg (6.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	5 min