

# Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **28.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (85%)	80 %	35
Grain	Weyermann Caramunich 3	0.4 kg (10%)	76 %	150
Grain	Carafa III	0.2 kg (5%)	70 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	250 g	Boil	15 min
Flavor	Espresso	100 g	Boil	1 min