

# Milk Stout bananowy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **34.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (57.7%)	85 %	7
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Carafa	0.2 kg (3.8%)	70 %	664
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.8%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (13.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Banany pieczone	3000 g	Secondary	14 day(s)