

Milk stout II

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **36.9**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65.6%)	80 %	5
Grain	Płatki owsiane prażone	0.15 kg (4.9%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (8.2%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.2 kg (6.6%)	76.1 %	0
Grain	Fawcett - Crystal	0.15 kg (4.9%)	70 %	160
Grain	Jęczmień palony	0.15 kg (4.9%)	55 %	985
Grain	Płatki owsiane	0.15 kg (4.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	14 g	60 min	4.5 %
Boil	East Kent Goldings	6 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	18 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile