

## milk stout light

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **13**
- SRM **36.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (62.5%)	79 %	6
Grain	Jęczmień palony	0.2 kg (12.5%)	55 %	985
Grain	Strzegom Karmel 600	0.1 kg (6.3%)	68 %	601
Grain	Oats, Flaked	0.2 kg (12.5%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.1 kg (6.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	200 g	Boil	10 min