

# Milk Stout Malinowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **83.5**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (80.6%)	90 %	621
Grain	Strzegom Czekoladowy ciemny	0.15 kg (7.1%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (2.4%)	73.5 %	1200
Sugar	cukier	0.06 kg (2.8%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.15 kg (7.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian wolf	15 g	20 min	11.6 %
Boil	styrian wolf	10 g	5 min	11.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	1200 g	Secondary	5 day(s)
Other	wiórki kokosowe	150 g	Primary	3 day(s)