

## milk stout olbracht

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **27.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (45.8%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.15 kg (3%)	68 %	400
Grain	Carafa II	0.15 kg (3%)	70 %	812
Grain	Carafa III	0.15 kg (3%)	70 %	1034
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Weyermann Specjal W	0.22 kg (4.4%)	68 %	300
Grain	Monachijski	0.45 kg (9%)	80 %	16
Grain	Płatki owsiane	0.65 kg (12.9%)	85 %	3
Sugar	laktoza	0.5 kg (10%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Lager	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	kokos	400 g	Secondary	10 day(s)
Flavor	espresso	200 g	Secondary	10 day(s)
Flavor	wanilia	4 g	Secondary	10 day(s)