

# Milk Stout + płatki dębowa vanilla

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **25.1**
- 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 **3.3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (49.2%)	80 %	7
Grain	Płatki owsiane	0.3 kg (9.8%)	60 %	3
Grain	Biscuit Malt	0.25 kg (8.2%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.5 kg (16.4%)	76.1 %	0
Grain	Jęczmień palony	0.2 kg (6.6%)	55 %	985
Grain	Pszeniczny	0.3 kg (9.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Tradition	15 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Notes

- 40' w 68°C (słody jasne + płatki)  
20' w 72°C  
wsypanie słodów ciemnych  
10' w 72°C  
podgrzanie do 77°C

Laktoza 40min  
Dec 14, 2022, 1:29 PM