

# milk stout v1.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **33.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (62.5%)	79 %	6
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Strzegom Karmel 30	0.5 kg (8.9%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min