

Milk Stout (Zestaw Twój Browar)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **50.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.7 kg (69.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.4 kg (7.5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.55 kg (10.3%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |