

# Milk Stout (Zestaw Twój Browar)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **36.6**
- 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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (74%)	80 %	5
Grain	Strzegom Karmel 600	0.4 kg (8%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.2 kg (4%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.5 kg (10%)	76.1 %	0
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985

## Hops

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

## Yeasts

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

## Notes

- Długo gotowane. 18.5L brzeckzi nastawnej, 17 Brix  
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