

# Polski Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **27.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.1 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 **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt         | 5 kg (77.2%)   | 82 %   | 4   |
| Grain | Viking Wheat Malt           | 0.5 kg (7.7%)  | 83 %   | 5   |
| Sugar | Milk Sugar (Lactose)        | 0.38 kg (5.9%) | 76.1 % | 0   |
| Grain | Black Barley (Roast Barley) | 0.25 kg (3.9%) | 55 %   | 985 |
| Grain | Wheat, Roasted              | 0.35 kg (5.4%) | 54.3 % | 837 |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Vermelho | 20 g   | 60 min | 8.1 %      |
| Boil      | Vermelho | 30 g   | 3 min  | 8.1 %      |
| Whirlpool | Vermelho | 60 g   | 20 min | 8.1 %      |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Liquid | 30 ml  | Wyeast Labs |