

# 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 Scottish Ale	Ale	Liquid	30 ml	Wyeast Labs