

# Sweet Milk Stout

- Gravity **15.9 BLG**
- ABV ---
- IBU **27**
- SRM **64.2**
- 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.9%)	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (6.1%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.1%)	68 %	1200
Grain	Biscuit Malt	0.15 kg (2.6%)	79 %	45
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.8 kg (13.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Lublin (Lubelski)	20 g	---	4 %

## Yeasts

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