

# MILK STOUT

- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **37.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale          | 2.2 kg (48.9%) | 79 %   | 6   |
| Grain | Strzegom Monachijski typ I | 0.45 kg (10%)  | 79 %   | 16  |
| Grain | Strzegom Karmel 150        | 0.25 kg (5.6%) | 75 %   | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.6%) | 68 %   | 400 |
| Grain | Jęczmień palony            | 0.25 kg (5.6%) | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)       | 0.6 kg (13.3%) | 76.1 % | 0   |
| Grain | Oats, Malted               | 0.25 kg (5.6%) | 80 %   | 2   |
| Grain | Oats, Flaked               | 0.25 kg (5.6%) | 80 %   | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 20 g   | 60 min | 13 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 3.6 %      |

## Yeasts

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

## Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | chlorek wapnia | 10 g   | Mash    | ---  |