

## Milk stout/Marchewka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **42.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 1.2 kg (53.3%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.25 kg (11.1%) | 79 %  | 22   |
| Grain | Strzegom Karmel 150         | 0.1 kg (4.4%)   | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (13.3%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (4.4%)   | 55 %  | 985  |
| Grain | Płatki owsiane              | 0.3 kg (13.3%)  | 85 %  | 3    |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnat | 20 g   | 5 min  | 12.5 %     |
| Aroma (end of boil) | Kazbek | 20 g   | 10 min | 6.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Other | Sok marchwiowy | 2400 g | Secondary | 5 day(s) |