

Caffe Milk Stout

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **30**
- SRM **29.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Jęczmień palony | 0.3 kg (3.3%) | 55 % | 985 |
| Grain | Pilzneński | 3.5 kg (38.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (22.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 2 kg (22.2%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.4 kg (4.4%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (4.4%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (4.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Sybilla | 25 g | 30 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|-----------|----------|
| Spice | Kawa | 100 g | Secondary | 5 day(s) |