

#42 Coffee Milk Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **33.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4
Grain	Caraaroma	0.2 kg (4.5%)	78 %	400
Grain	Rye, Flaked	0.4 kg (9.1%)	78.3 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (11.4%)	68 %	400
Grain	Żyto prażone	0.3 kg (6.8%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	30 g	30 min	5 %
Boil	Willamette	40 g	10 min	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa, zaparzona	1500 g	Boil	15 min
Flavor	Laktoza	500 g	Boil	15 min