

BAT Cow - COFFE MILK STOUT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **31.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **39.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (54%)	80 %	7
Grain	Strzegom Karmel 150	0.5 kg (4.5%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (4.5%)	70 %	299
Grain	Słód pszeniczny czekoladowy 800-1200 EBC Weyermann	0.3 kg (2.7%)	70 %	950
Grain	Carafa II	0.3 kg (2.7%)	70 %	812
Grain	Carafa III	0.3 kg (2.7%)	70 %	1034
Grain	Monachijski	0.7 kg (6.3%)	80 %	16
Grain	Special W	0.32 kg (2.9%)	80 %	300
Grain	Płatki owsiane	1 kg (9%)	85 %	3
Sugar	Laktoza	1.2 kg (10.8%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	120 g	40 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.7 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	12 g	Secondary	7 day(s)
Spice	Kawa	200 g	Secondary	0 day(s)