

## BERBER Coffee Milk Stout 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **6**
- SRM **19.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt              | 2 kg (46%)     | 85 %  | 5    |
| Grain          | Viking Golden Ale malt 8 EBC      | 1.5 kg (34.5%) | 85 %  | 8    |
| Grain          | Viking Caramel malt 30 EBC        | 0.25 kg (5.7%) | 75 %  | 30   |
| Grain          | Viking Light Chocolate Malt       | 0.15 kg (3.4%) | 10 %  | 350  |
| Grain          | Viking Dark Chocolate Malt        | 0.15 kg (3.4%) | 5 %   | 1100 |
| Liquid Extract | Ekstrakt słodowy Bruntal Pale Ale | 0.3 kg (6.9%)  | 90 %  | 5    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 5 g    | 60 min | 4.5 %      |
| 2016    |         |        |        |            |
| Boil    | Fuggles | 5 g    | 40 min | 4.5 %      |
| 2016    |         |        |        |            |
| Boil    | Fuggles | 3 g    | 10 min | 4.5 %      |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>         | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------------|---------------|----------------|-------------|
| Flavor      | Kawa Yellow Bourbon | 100 g         | Secondary      | 6 day(s)    |
| Flavor      | Laktoza             | 345 g         | Boil           | 10 min      |