

# Coffe Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **42.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński - Viking Malt	2 kg (41%)	80 %	4
Grain	Pale Ale - Viking Malt	1 kg (20.5%)	80 %	7
Sugar	Milk Sugar (Lactose)	0.5 kg (10.3%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (10.3%)	85 %	3
Grain	Black Malt - Briess	0.4 kg (8.2%)	55 %	985
Grain	Karmelowy Pszemiczny - Weyemann	0.2 kg (4.1%)	79 %	130
Grain	Dark Chocolate Malt - Briess	0.2 kg (4.1%)	60 %	827
Sugar	Candi Sugar, Dark	0.075 kg (1.5%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	35 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar