

# Coffe Milk Stout Punkt G

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **34.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **128.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **86.4 liter(s)**
- Total mash volume **115.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **86.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **70.8 liter(s)** of **76C** water or to achieve **128.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	17 kg (59%)	79 %	6
Grain	Strzegom Monachijski typ I	4.5 kg (15.6%)	79 %	16
Grain	Biscuit Malt	3 kg (10.4%)	79 %	45
Grain	Pszeniczny	1.3 kg (4.5%)	85 %	4
Grain	Strzegom Czekoladowy 1200	1.5 kg (5.2%)	68 %	1202
w 50 minucie zacierania				
Grain	Jęczmień palony	1.5 kg (5.2%)	55 %	985
w 50 minucie zacierania				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	60 min	10 %
Boil	Marynka	30 g	20 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	2000 g	Mash	60 min

Flavor	Laktoza	2500 g	Boil	15 min
Flavor	Kawa	500 g	Secondary	1 day(s)