

# Coffee Milk Stout #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **35.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (70.2%)	81 %	6
Grain	Strzegom Monachijski typ II	0.4 kg (7%)	79 %	22
Grain	Castle Cafe	0.3 kg (5.3%)	75.5 %	480
Grain	Carafa III	0.6 kg (10.5%)	70 %	1034
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.3 kg (5.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450 Denny's Favorite	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	200 g	Secondary	5 day(s)

## Notes

- Lacto 0,9 BLG  
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