

# COFFEE MILK STOUT

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **40.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (62.1%)	85 %	6
Grain	BESTMALZ - Best Wheat Malt	0.75 kg (14.6%)	82 %	4
Grain	Weyermann - chocolate malt	0.55 kg (10.7%)	50 %	900
Grain	Weyermann - Carafa II	0.35 kg (6.8%)	70 %	1150
Grain	weyermann - abbey malt	0.3 kg (5.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	50 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa mielona	55 g	Mash	75 min
Flavor	laktoza	500 g	Secondary	7 day(s)