

Coffee Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **37.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.1 kg (61.8%) | 80 % | 8 |
| Grain | Pilzneński | 0.5 kg (14.7%) | 81 % | 4 |
| Grain | Pszeniczny czekoladowy | 0.1 kg (2.9%) | --- % | --- |
| Grain | Czekoladowy | 0.2 kg (5.9%) | 60 % | 788 |
| Grain | Weyermann - Carafa I | 0.1 kg (2.9%) | 70 % | 690 |
| Grain | Barwiący | 0.1 kg (2.9%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.1 kg (2.9%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.2 kg (5.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | Perle | 10 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand Danstar Windsor British Style | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|----------|
| Flavor | Laktoza | 300 g | Boil | 1 min |
| Flavor | Kawa Yellow Bourbon | 50 g | Boil | 1 min |
| Flavor | Płatki dębowe średnio opiekane | 25 g | Secondary | 7 day(s) |

Notes

- zdecydowanie za dużo słodów palonych bo weszło w kwaskowosc
cierpliwosc bo piwo przegazowane - drozdze super wolno fermentuja, moga byc swietne do Vermontow jako suchary, mocne estry przy temp 23.
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