

# Coffee Milk Stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **28.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.22 kg (83.1%)	79 %	6
Grain	Czekoladowy	0.21 kg (7.9%)	60 %	788
Grain	Słód Karmelowy ciemny 600EBC	0.24 kg (9%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	15 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	15 min
Flavor	kawa	150 g	Boil	10 min