

# Coffee milk stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **47**
- SRM **43.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Finlandia Premium Lager	1.5 kg (32.6%)	80 %	---
Grain	Maris Otter Crisp	1 kg (21.7%)	83 %	6
Grain	Oats, Flaked	0.5 kg (10.9%)	80 %	2
Grain	Chocolate Malt (UK)	0.15 kg (3.3%)	73 %	1200
Grain	Extra black	0.15 kg (3.3%)	65 %	1400
Grain	Słód Dark Crystal	0.3 kg (6.5%)	71 %	300
Grain	Carawheat (GR)	1 kg (21.7%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	15 min