

Coffee Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **50.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (66.2%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.3 kg (4%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (6.6%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.5 kg (6.6%) | 70 % | 837 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.6%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (9.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 30 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | Kawa | 150 g | Boil | 15 min |
| Flavor | Kawa | 150 g | Secondary | 7 day(s) |