

Coffee Milk Stout "Sabotaž"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **51.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 5 kg (74.6%) | 81 % | 6 |
| Grain | Simpsons - Roasted Barley | 0.7 kg (10.4%) | 70 % | 1084 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (7.5%) | 74 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (7.5%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 45 min | 5.1 % |
| Boil | Centennial | 30 g | 45 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

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