

# CoffeMilkStout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **42.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Chocolate Malt (UK)	0.5 kg (8.3%)	73 %	887
Grain	Strzegom Karmel 600	0.25 kg (4.2%)	68 %	601
Grain	Extra black	0.25 kg (4.2%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	60 min
Spice	kawa mielona	20 g	Boil	1 min
Spice	kawa mielona - cold brew	20 g	Secondary	4 day(s)

## Notes

- Laktoza 500-700g  
kawa do gotowania 15-25g  
kawa na cichą 15-25g (3-4 dni)  
tydzień burzliwej, tydzień cichej  
na 20l piwa w temp 20 st. C ok. 74g glukozy  
*Oct 10, 2017, 4:02 PM*