

Cold brew coffe milk stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **35**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Grain	Carafa II	0.2 kg (2.8%)	70 %	812
Grain	Czekoladowy	0.4 kg (5.6%)	60 %	788
Grain	Castle Pale Ale	5 kg (69.4%)	80 %	8
Grain	Simpsons - Coffee Maltui	0.5 kg (6.9%)	74 %	296
Grain	Słód owsiany Fawcett	0.5 kg (6.9%)	61 %	5
Grain	Cookie	0.5 kg (6.9%)	70 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min