

# R coffee milk stout 2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **37.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt       | 2.75 kg (74.8%) | 87 %  | 4    |
| Grain | Jęczmień palony           | 0.35 kg (9.5%)  | 60 %  | 985  |
| Grain | Płatki owsiane            | 0.3 kg (8.2%)   | 70 %  | 3    |
| Grain | Carafa III                | 0.125 kg (3.4%) | 75 %  | 1034 |
| Sugar | Milk Sugar (Lactose)<br>R | 0.15 kg (4.1%)  | 82 %  | 0    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 17 g   | 60 min | 12 %       |

## Yeasts

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

## Extras

| Type   | Name | Amount | Use for | Time  |
|--------|------|--------|---------|-------|
| Flavor | kawa | 10 g   | Boil    | 0 min |