

Stout Milk Coffe na dwa fermentory

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **33.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.64 kg (46.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.56 kg (20%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.42 kg (5.3%) | 68 % | 1200 |
| Grain | Carafa II | 0.31 kg (4%) | 70 % | 812 |
| Grain | Płatki owsiane | 1.04 kg (13.3%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |
| Sugar | Milk Sugar (Lactose) | 0.73 kg (9.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 41.6 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 12.48 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|-------|-----------|----------|
| Spice | kawa | 104 g | Secondary | 6 day(s) |
| Spice | wanilia | 5.2 g | Secondary | 6 day(s) |