

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