

Coffe Milk Stout BIAB

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **30.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

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

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.45 kg (62.2%)	80 %	5
Grain	Malteurop Vienna Malt	1.1 kg (15.4%)	78 %	8
Grain	Strzegom Karmel 600	1.1 kg (15.4%)	68 %	601
Adjunct	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	55 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Liquid	11 ml	Wyeast Labs