

Milk stout coffee

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **29.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48%) | 80 % | 5 |
| Grain | Weyermann - Carafa I | 0.5 kg (8%) | 70 % | 690 |
| Grain | Caraaroma | 0.5 kg (8%) | 78 % | 400 |
| Grain | Biscuit Malt | 1 kg (16%) | 79 % | 45 |
| Grain | Oats, Flaked | 1 kg (16%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Sybilla | 50 g | 60 min | 3.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|----------|
| Flavor | Ziarna kawy | 100 g | Secondary | 6 day(s) |
| Flavor | Płatki dębowe USA mocno opiekane | 40 g | Secondary | 6 day(s) |