

## #13 Coffee milk stout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **23**
- SRM **35.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 4 kg (48.5%)   | 79 %  | 6    |
| Grain | Golden Ale                  | 3 kg (36.4%)   | 80 %  | 9    |
| Grain | Karmelowy Jasny 30EBC       | 0.5 kg (6.1%)  | 75 %  | 30   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.6%)  | 68 %  | 1200 |
| Grain | Chateau Caffee              | 0.3 kg (3.6%)  | 65 %  | 500  |
| Grain | Jęczmień palony             | 0.15 kg (1.8%) | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 60 min | 11.8 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

### Extras

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

|        |                         |       |           |          |
|--------|-------------------------|-------|-----------|----------|
| Other  | laktoza                 | 500 g | Boil      | 10 min   |
| Flavor | kawa Lavico<br>"Meksyk" | 225 g | Secondary | 7 day(s) |