

## #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 "Meksyk"	225 g	Secondary	7 day(s)