

#42 Coffee Milk Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **33.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (45.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (22.7%) | 80 % | 4 |
| Grain | Caraaroma | 0.2 kg (4.5%) | 78 % | 400 |
| Grain | Rye, Flaked | 0.4 kg (9.1%) | 78.3 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (11.4%) | 68 % | 400 |
| Grain | Żyto prażone | 0.3 kg (6.8%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 5 % |
| Boil | Willamette | 30 g | 30 min | 5 % |
| Boil | Willamette | 40 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Kawa, zaparzona | 1500 g | Boil | 15 min |
| Flavor | Laktoza | 500 g | Boil | 15 min |