

# AS Coffee Milk Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **19.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.23 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (49.4%)	80 %	5
Grain	Viking Golden Ale malt 8 EBC	1.5 kg (37%)	80 %	8
Grain	Viking Caramel malt 30 EBC	0.25 kg (6.2%)	75 %	30
Grain	Viking Light Chocolate Malt	0.15 kg (3.7%)	30 %	350
Grain	Viking Dark Chocolate Malt	0.15 kg (3.7%)	5 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	5 g	40 min	4.5 %
Whirlpool	Fuggles	5 g	5 min	4.5 %
First Wort	Fuggles	5 g	30 min	4.5 %
Dry Hop	Fuggles	25 g	5 day(s)	4.5 %
Aroma (end of boil)	Fuggles	3 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Yellow Bourbon	125 g	Secondary	7 day(s)
Flavor	Laktoza	350 g	Boil	10 min