

BERBER Coffee Milk Stout 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **6**
- SRM **19.4**
- 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 **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 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 (46%) | 85 % | 5 |
| Grain | Viking Golden Ale malt 8 EBC | 1.5 kg (34.5%) | 85 % | 8 |
| Grain | Viking Caramel malt 30 EBC | 0.25 kg (5.7%) | 75 % | 30 |
| Grain | Viking Light Chocolate Malt | 0.15 kg (3.4%) | 10 % | 350 |
| Grain | Viking Dark Chocolate Malt | 0.15 kg (3.4%) | 5 % | 1100 |
| Liquid Extract | Ekstrakt słodowy Bruntal Pale Ale | 0.3 kg (6.9%) | 90 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 5 g | 60 min | 4.5 % |
| 2016 | | | | |
| Boil | Fuggles | 5 g | 40 min | 4.5 % |
| 2016 | | | | |
| Boil | Fuggles | 3 g | 10 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|----------|
| Flavor | Kawa Yellow Bourbon | 100 g | Secondary | 6 day(s) |
| Flavor | Laktoza | 345 g | Boil | 10 min |