

## CMS [Coffee Milk Stout]

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **56.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type   | Name                        | Amount         | Yield  | EBC |
|--|-----------------------------|----------------|--------|-----|
| Liquid Extract   | WES ekstrakt słodowy jasny  | 1.7 kg (38.6%) | 80 %   | 30  |
| Liquid Extract   | WES ekstrakt słodowy ciemny | 1.7 kg (38.6%) | 80 %   | 650 |
| Sugar  | Milk Sugar (Lactose)        | 0.5 kg (11.4%) | 76.1 % | 0   |
| Dodana na ostatnie 15 min gotowania.   |                             |                |        |     |
| Grain  | Carafa II                   | 0.25 kg (5.7%) | 70 %   | 812 |
| Wygrzewane w woreczku muslinowym przez 30 min przed dodaniem ekstraktów w temp 68-70 stopni. |                             |                |        |     |
| Grain  | Jęczmień palony             | 0.25 kg (5.7%) | 55 %   | 985 |
| Wygrzewane w woreczku muslinowym przez 30 min przed dodaniem ekstraktów w temp 68-70 stopni. |                             |                |        |     |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type                                     | Name            | Amount | Use for | Time  |
|--|-----------------|--------|---------|-------|
| Spice                                    | Kawa z kawiarki | 50 g   | Boil    | 2 min |
| Zaparzona kawa dodana na ostatnie 2 min. |                 |        |         |       |