

# Coffe Milk Stout

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **39.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (32.4%)	81 %	4
Grain	Monachijski	1.6 kg (30.5%)	80 %	16
Grain	Castle Cafe	0.2 kg (3.8%)	75.5 %	480
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.8%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601
Grain	owsiane płatki	1 kg (19%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	750 g	Boil	60 min