

COFFE MILK STOUT

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **34.8**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (42.3%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.4 kg (19.7%) | 78 % | 18 |
| Grain | Płatki owsiane | 0.25 kg (3.5%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (5.6%) | 71 % | 600 |
| Grain | CastleMalting Coffe Light | 0.1 kg (1.4%) | 74 % | 250 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.4%) | 70 % | 1000 |
| Grain | Weyermann jęczmień palony | 0.25 kg (3.5%) | 70 % | 1300 |
| Grain | Weyermann - Carared | 0.25 kg (3.5%) | 75 % | 45 |
| Grain | CastleMalting Biscuit | 0.25 kg (3.5%) | 79 % | 50 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7%) | 76.1 % | 0 |
| Grain | CastleMalting Special B Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Płatki Jęczmienne | 0.5 kg (7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------|------|--------|------|
| Boil | lunga | 30 g | 60 min | 11 % |
|------|-------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |