

Coffe Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **51**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Liquid Extract | ekstrakt jęczmienny jasny Bruntal | 1.7 kg (81.3%) | --- % | --- |
| Adjunct | laktoza | 0.25 kg (12%) | --- % | --- |
| Liquid Extract | ekstrakt słodowy barwiący WES | 0.14 kg (6.7%) | --- % | 5000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.9 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 3.9 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | jęczmień palony | 200 g | Boil | 15 min |
| Other | ziarna kawy | 100 g | Boil | 0 min |