

# Coffe Milk Stout

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- Gravity **13.6 BLG**
- ABV ---
- IBU **16**
- SRM **41.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (59%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.34 kg (6.1%)	85 %	5
Grain	Weyermann - Carafa Special I	0.18 kg (3.2%)	65 %	1000
Grain	Fawcett - Dark Crystal	0.25 kg (4.5%)	71 %	300
Grain	Fawcett - Brown	0.63 kg (11.3%)	72 %	200
Grain	Castel Malting - Cara Crystal	0.19 kg (3.4%)	78 %	158
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	26 g	30 min	4.5 %
Boil	Fuggles	7 g	15 min	4.5 %
Boil	Fuggles	10 g	25 min	4.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Płatki Owsiane Błyskawiczne	0.4 g	Mash	75 min
Flavor	Kawa	100 g	Boil	1 min