

# Coffe Milk Stout

- 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

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

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