

# Coffe Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **12**
- SRM **35.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (22.9%)	85 %	7
Grain	Carafa	0.26 kg (6%)	70 %	664
Grain	Abbey Malt Weyermann	0.2 kg (4.6%)	75 %	45
Grain	Czekoladowy	0.2 kg (4.6%)	60 %	788
Grain	Jęczmień palony	0.2 kg (4.6%)	55 %	985
Grain	Płatki owsiane	0.5 kg (11.5%)	85 %	3
Sugar	laktoza	0.5 kg (11.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	55 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	100 g	Boil	1 min