

# Coffee Milk Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **52.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Malting - Pale Ale   | 2 kg (50%)     | 80 %   | 8    |
| Grain | Pszeniczny                  | 0.3 kg (7.5%)  | 85 %   | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (7.5%)  | 68 %   | 900  |
| Grain | Melanoiden Malt             | 0.25 kg (6.3%) | 80 %   | 39   |
| Grain | Castle Cafe                 | 0.25 kg (6.3%) | 75.5 % | 480  |
| Grain | Jęczmień palony             | 0.25 kg (6.3%) | 55 %   | 1100 |
| Grain | Karmelowy Jasny 30EBC       | 0.4 kg (10%)   | 75 %   | 8    |
| Grain | Strzegom Czekoladowy jasny  | 0.25 kg (6.3%) | 68 %   | 400  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| danstar nottingham | Ale  | Slant | 200 ml | ---        |

## Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Other | laktoza       | 500 g  | Boil      | 10 min   |
| Spice | kawa muffinka | 100 g  | Secondary | 7 day(s) |