

# Coffee Milk Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **70.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (100%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	30 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	1 min
Spice	Kawa	100 g	Secondary	7 day(s)