

# Coffee Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **26.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **90 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (38.5%)	79 %	10
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.6%)	75 %	30
Grain	Strzegom Karmel 600	0.5 kg (9.6%)	68 %	601
Grain	Czekoladowy	0.2 kg (3.8%)	60 %	788
Sugar	laktoza	1 kg (19.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Cascade	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---