

Coffee Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **38.5**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.6 kg (59%)	78 %	6
Grain	Simpsons - Coffee Malt	0.6 kg (9.8%)	74 %	296
Grain	Chocolate Malt (UK)	0.5 kg (8.2%)	73 %	887
Grain	Caramunich® typ I	0.4 kg (6.6%)	73 %	80
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	40 g	60 min	7 %
Aroma (end of boil)	Willamette	40 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa arabica 100%	227 g	Boil	15 min
Fining	Protafloc tablets	1 g	Boil	15 min