

# Coffee Milk Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **34.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Zero Viking Malt	4 kg (76.9%)	79 %	6
Grain	Caraaroma Weyermann	0.3 kg (5.8%)	74 %	400
Grain	Carafa Special III Weyermann	0.4 kg (7.7%)	65 %	1400
Sugar	Laktoza	0.5 kg (9.6%)	60 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	100 g	Boil	5 min