

## Coffee Milk Stout - Coopers

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **37.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **1 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (51.5%)	80 %	190
Liquid Extract	Jasny	0 kg	80 %	45
Liquid Extract	bursztynowy	1.2 kg (36.4%)	80 %	300
Sugar	Cukier	0.4 kg (12.1%)	100 %	0

### Extras

Type	Name	Amount	Use for	Time
Other	milk s	300 g	Boil	15 min