

coffee milk stout vol.2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **26.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (23.4%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.8%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.25 kg (3.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (3.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.3 kg (4.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Fuggles | 20 g | 10 min | 4.5 % |