

# Coffy Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **14**
- SRM **42.3**
- 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 **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (80.4%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.8%)	68 %	1200
Grain	Strzegom Karmel 600	0.15 kg (2.8%)	68 %	601
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	kawa świeżo mielona	100 g	Boil	10 min
Other	kawa w ziarnach	20 g	Secondary	7 day(s)