

# milk coffee stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **34.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.3%)	80 %	3
Grain	Carafa II	0.25 kg (4.2%)	70 %	812
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	30 g	50 min	3.7 %
Boil	Sybilla	30 g	50 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	100 g	Boil	10 min