

# Mleczno kawowy stout #1 modyfikacja Homebrewing.pl

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **30.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (76.8%)	81 %	4
Grain	Caraaroma	0.25 kg (5.1%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (8.1%)	68 %	1200
Grain	Płatki owsiane błyskawiczne	0.5 kg (10.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Slant	400 ml	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
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Flavor	coffe	100 g	Boil	5 min
Flavor	laktoza	750 g	Boil	10 min