

#26 Coffee milk stout

- Gravity **15.7 BLG**
- ABV ---
- IBU **37**
- SRM **46**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (63.5%)	81 %	5
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Weyermann - Carafa I	0.3 kg (4.8%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.8%)	73 %	1001
Grain	Caramunich II	0.2 kg (3.2%)	75 %	110
Grain	Weyermann - Carapils	0.1 kg (1.6%)	78 %	4
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.2%)	85 %	3
Grain	Płatki jeczienne	0.2 kg (3.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	10.9 %

First Wort	Marynka	15 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1200 g	Boil	5 min
Flavor	kawa arabica	80 g	Boil	1 min
Flavor	ksylolit	250 g	Boil	5 min