

# American Coffe Milk Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **34**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Strzegom Monachijski typ II	0.4 kg (6.2%)	79 %	22
Grain	Strzegom pszenica prażona	0.4 kg (6.2%)	70 %	1000
Grain	Strzegom Karmel 300	0.3 kg (4.6%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200
Grain	Carafa	0.2 kg (3.1%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Whirlpool	Citra	60 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	kawa wywar	700 g	Secondary	4 day(s)
Flavor	laktoza	500 g	Boil	15 min