

# Coffe Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **30.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **6.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **4.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **6.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.15 kg (74.4%)	80 %	5
Grain	Barley, Flaked	0.2 kg (12.9%)	70 %	4
Grain	Jęczmień palony	0.125 kg (8.1%)	55 %	1000
Grain	Strzegom Czekoladowy jasny	0.07 kg (4.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	150 g	Boil	15 min
Spice	kawa	20 g	Boil	0 min