

Coffe milk stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **16**
- SRM **27.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (45.9%)	75 %	6
Grain	Strzegom Monachijski typ II	3 kg (27.5%)	75 %	22
Grain	Karmelowy żytni Strzegom	1 kg (9.2%)	70 %	150
Grain	Płatki owsiane	0.15 kg (1.4%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (9.2%)	80 %	4
Grain	Carafa III	0.25 kg (2.3%)	70 %	1034
Grain	Strzegom Karmel 600	0.2 kg (1.8%)	68 %	601
Grain	Strzegom Karmel 30	0.3 kg (2.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	50 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Cacao nibs	100 g	Secondary	3 day(s)
Spice	Kawa	50 g	Boil	2 min
Spice	Kawa	100 g	Secondary	2 day(s)
Flavor	Laktoza	1000 g	Boil	5 min
Flavor	Laktoza	500 g	Secondary	2 day(s)