

# coffe milk stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **31**
- SRM **40.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.16 kg (55.8%)	80 %	7
Grain	Strzegom Monachijski typ II	0.8 kg (20.7%)	79 %	22
Grain	Czekoladowy	0.2 kg (5.2%)	60 %	1200
Grain	Fawcett - Pale Chocolate	0.2 kg (5.2%)	71 %	800
Grain	Carafa III	0.08 kg (2.1%)	70 %	1300
Sugar	laktoza	0.43 kg (11.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	11.5 %
Boil	Magnum	5 g	30 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs