

Coffe Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **42.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|-----|
| Grain | Pilzneński - Viking Malt | 2 kg (41%) | 80 % | 4 |
| Grain | Pale Ale - Viking Malt | 1 kg (20.5%) | 80 % | 7 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.3%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.5 kg (10.3%) | 85 % | 3 |
| Grain | Black Malt - Briess | 0.4 kg (8.2%) | 55 % | 985 |
| Grain | Karmelowy Pszemiczny - Weyemann | 0.2 kg (4.1%) | 79 % | 130 |
| Grain | Dark Chocolate Malt - Briess | 0.2 kg (4.1%) | 60 % | 827 |
| Sugar | Candi Sugar, Dark | 0.075 kg (1.5%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 35 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |