

# Coffe Milk Stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **54.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny czekoladowy	0.2 kg (3.9%)	100 %	1000
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (19.6%)	100 %	20
Grain	Grodziski pszeniczny wędzony dębem	0.4 kg (7.8%)	100 %	3
Grain	Płatki owsiane	0.5 kg (9.8%)	100 %	3
Grain	Viking Pale Ale malt	2 kg (39.2%)	100 %	5
Grain	jęczmień prażony	0.5 kg (9.8%)	100 %	900
Grain	Chateau cafe	0.5 kg (9.8%)	100 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	45 min	9 %
Boil	Challenger	10 g	25 min	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	1 g	Boil	15 min