

Coffe Milk Stout BIAB

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **30.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.45 kg (62.2%) | 80 % | 5 |
| Grain | Malteurop Vienna Malt | 1.1 kg (15.4%) | 78 % | 8 |
| Grain | Strzegom Karmel 600 | 1.1 kg (15.4%) | 68 % | 601 |
| Adjunct | Milk Sugar (Lactose) | 0.5 kg (7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 55 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|-------------|
| Wyeast - Thames Valley Ale | Ale | Liquid | 11 ml | Wyeast Labs |