

# Coffe Milk Stout Punkt G

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **34.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **128.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **86.4 liter(s)**
- Total mash volume **115.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **86.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **70.8 liter(s)** of **76C** water or to achieve **128.4 liter(s)** of wort

## Fermentables

| Type                    | Name                       | Amount         | Yield | EBC  |
|-------------------------|----------------------------|----------------|-------|------|
| Grain                   | Strzegom Pale Ale          | 17 kg (59%)    | 79 %  | 6    |
| Grain                   | Strzegom Monachijski typ I | 4.5 kg (15.6%) | 79 %  | 16   |
| Grain                   | Biscuit Malt               | 3 kg (10.4%)   | 79 %  | 45   |
| Grain                   | Pszeniczny                 | 1.3 kg (4.5%)  | 85 %  | 4    |
| Grain                   | Strzegom Czekoladowy 1200  | 1.5 kg (5.2%)  | 68 %  | 1202 |
| w 50 minucie zacierania |                            |                |       |      |
| Grain                   | Jęczmień palony            | 1.5 kg (5.2%)  | 55 %  | 985  |
| w 50 minucie zacierania |                            |                |       |      |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 120 g  | 60 min | 10 %       |
| Boil    | Marynka | 30 g   | 20 min | 10 %       |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki owsiane | 2000 g | Mash    | 60 min |

|        |         |        |           |          |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 2500 g | Boil      | 15 min   |
| Flavor | Kawa    | 500 g  | Secondary | 1 day(s) |