

## Coffe milk stout v2

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **31.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (54.9%)	75 %	6
Grain	Strzegom Monachijski typ II	2 kg (22%)	75 %	22
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3
Grain	Castle coffe light	1 kg (11%)	70 %	250
Grain	Strzegom Karmel 600	0.2 kg (2.2%)	68 %	601
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.5%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	50 min	15 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Kawa grubo mielona	100 g	Secondary	2 day(s)
Flavor	Laktoza	500 g	Boil	5 min