

# Coffee Milk Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **35.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.6%)	79 %	22
Grain	Chocolate Malt	0.3 kg (5%)	60 %	1200
Grain	Carafa III	0.37 kg (6.1%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Płatki owsiane	0.25 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	500 g	Boil	10 min
Spice	kawa	500 g	Secondary	2 day(s)