

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Spice | kawa | 500 g | Secondary | 2 day(s) |