

COFFEE MILK STOUT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **40.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (62.1%) | 85 % | 6 |
| Grain | BESTMALZ - Best Wheat Malt | 0.75 kg (14.6%) | 82 % | 4 |
| Grain | Weyermann - chocolate malt | 0.55 kg (10.7%) | 50 % | 900 |
| Grain | Weyermann - Carafa II | 0.35 kg (6.8%) | 70 % | 1150 |
| Grain | weyermann - abbey malt | 0.3 kg (5.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 15 g | 50 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Flavor | Kawa mielona | 55 g | Mash | 75 min |
| Flavor | laktoza | 500 g | Secondary | 7 day(s) |