

# Coffee milk stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **24**
- SRM **31.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.62 kg (67.2%)	79 %	6
Grain	Weyermann - Caramunich II	0.22 kg (4.1%)	75 %	120
Grain	Castle Cafe	0.5 kg (9.3%)	75.5 %	480
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Grain	Carafa	0.1 kg (1.9%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.75 kg (13.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	72.46 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	750 g	Boil	15 min