

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 |