

# Coffee Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **45.7**
- Style **Dry 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69.6%)	80 %	5
Grain	Pszoniczny	0.5 kg (8.7%)	85 %	4
Grain	Caraaroma	0.5 kg (8.7%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.7%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	laktoza	250 g	Boil	15 min
Spice	kawa	50 g	Boil	15 min