

# Coffee Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **23**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (62.6%)	80 %	5
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Płatki owsiane	0.6 kg (10.4%)	85 %	3
Grain	Płatki orkiszowe	0.3 kg (5.2%)	80 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (3.5%)	71 %	600
Grain	Brown Malt (British Chocolate)	0.15 kg (2.6%)	70 %	128
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	35 g	45 min	8.2 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	100 g	Secondary	2 day(s)

### Notes

- Start fermentacji 22°C 15/11/2017

W planie dodać kawę w formie coldbrew, 100 g kawy zalane 400 ml wody na 12h  
*Oct 16, 2017, 12:15 AM*