

# Coffee Milk Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **35**
- SRM **34.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (84.3%)	80 %	4
Grain	Fawcett - Crystal	0.4 kg (9.6%)	75 %	150
Grain	Weyermann - Carafa III	0.25 kg (6%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Boil	Marynka	25 g	5 min	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	100 g	Boil	1 min
Flavor	laktoza	350 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min