

Coffy Milk Stout

- Gravity **14 BLG**
- ABV ---
- IBU **14**
- SRM **42.3**
- 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 **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4.3 kg (80.4%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.8%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.8%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|-----------|----------|
| Other | kawa świeżo mielona | 100 g | Boil | 10 min |
| Other | kawa w ziarnach | 20 g | Secondary | 7 day(s) |