

Milk Coco Stout

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **40.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60.6%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (10.1%) | 85 % | 3 |
| Grain | Viking Munich Malt | 0.5 kg (10.1%) | 85 % | 18 |
| Grain | Abbey Castle | 0.25 kg (5.1%) | 80 % | 45 |
| Grain | Briess - Chocolate Malt | 0.2 kg (4%) | 60 % | 690 |
| Grain | Carafa | 0.25 kg (5.1%) | 70 % | 664 |
| Grain | Carafa II | 0.25 kg (5.1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale | Slant | 80 ml | --- |