

# Milk Coffee Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **33.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (27%)	80 %	5
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2
Grain	Czekoladowy	0.5 kg (13.5%)	60 %	788
Grain	Karmelowy Czerwony	0.3 kg (8.1%)	75 %	59
Grain	Monachijski	1 kg (27%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	32 g	60 min	4.5 %
Boil	Sybilla	6 g	60 min	3.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	50 g	Boil	5 min