

R coffee milk stout 2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **38**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt | 2.5 kg (68%) | 87 % | 4 |
| Grain | Jęczmień palony | 0.35 kg (9.5%) | 60 % | 985 |
| Grain | Płatki owsiane | 0.25 kg (6.8%) | 70 % | 3 |
| Grain | Monachijski | 0.3 kg (8.2%) | 85 % | 16 |
| Grain | Carafa III | 0.125 kg (3.4%) | 75 % | 1034 |
| Sugar | Milk Sugar (Lactose) R | 0.15 kg (4.1%) | 82 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 17 g | 60 min | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | kawa | 10 g | Boil | 0 min |