

Sweet Coffee Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **35.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (31.1%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (20.7%) | 81 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (14.5%) | 79 % | 22 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.1%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.22 kg (4.6%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.4 kg (8.3%) | 70 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (14.5%) | 76.1 % | 0 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Kent Goldings | 40 g | 60 min | 4.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Kent Goldings | 10 g | 10 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Spice | Kawa | 80 g | Boil | 5 min |
| Other | Ferm Caps | 1 g | Boil | 60 min |
| Water Agent | Węglan wapnia | 10 g | Mash | 60 min |