

# Coffee Milk Stout #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **35.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter      | 4 kg (70.2%)   | 81 %   | 6    |
| Grain | Strzegom Monachijski typ II | 0.4 kg (7%)    | 79 %   | 22   |
| Grain | Castle Cafe                 | 0.3 kg (5.3%)  | 75.5 % | 480  |
| Grain | Carafa III                  | 0.6 kg (10.5%) | 70 %   | 1034 |
| Grain | Caraaroma                   | 0.1 kg (1.8%)  | 78 %   | 400  |
| Sugar | Milk Sugar (Lactose)        | 0.3 kg (5.3%)  | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 40 g   | 60 min | 7.6 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Wyeast - 1450 Denny's Favorite | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | kawa | 200 g  | Secondary | 5 day(s) |

## Notes

- Lacto 0,9 BLG  
*Feb 6, 2022, 7:50 PM*