Coffee Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **29.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **5 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg *(50.3%)*	--- %	7
Grain	Monachijski typ II	1.5 kg *(18.9%)*	--- %	25
Grain	Karmelowy Jasny	0.5 kg *(6.3%)*	--- %	30
Grain	Czekoladowy	1 kg *(12.6%)*	--- %	400
Grain	Palony	0.15 kg *(1.9%)*	--- %	1350
Grain	Płatki owsiane	0.4 kg *(5%)*	--- %	3
Grain	Płatki jęczmienne	0.4 kg *(5%)*	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	35 min	15.3 %
Boil	Pacific Gem	10 g	20 min	15.3 %
Boil	Pacific Gem	10 g	10 min	15.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa mielona	100 g	Boil	4 min
Flavor	Laktoza	1000 g	Secondary	30 day(s)

Notes

- Podczas zacierania, słód czekoladowy dodany na drugą przerwę 72st na 5 minut, słód palony dodany na trzecią przerwę 72st na 10min
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