

Coffe Milk Stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **22**
- SRM **54.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Weyermann pszeniczny czekoladowy | 0.2 kg (3.9%) | 100 % | 1000 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (19.6%) | 100 % | 20 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.4 kg (7.8%) | 100 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 100 % | 3 |
| Grain | Viking Pale Ale malt | 2 kg (39.2%) | 100 % | 5 |
| Grain | jęczmień prażony | 0.5 kg (9.8%) | 100 % | 900 |
| Grain | Chateau cafe | 0.5 kg (9.8%) | 100 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 45 min | 9 % |
| Boil | Challenger | 10 g | 25 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Wanilia | 1 g | Boil | 15 min |