

Coffe Milk Stout

- Gravity **18.4 BLG**
- ABV ---
- IBU **24**
- SRM **41**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60.4%)	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg (9.1%)	79 %	16
Grain	Żytni	0.76 kg (7.6%)	85 %	8
Grain	Caramunich® typ I	0.76 kg (7.6%)	73 %	80
Grain	Caraaroma	0.76 kg (7.6%)	78 %	400
Grain	Carafa III	0.46 kg (4.6%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	East Kent Goldings	50 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Flavor	espresso	120 g	Boil	1 min