

# Coffe Milk Stout BIAB

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **30.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount          | Yield  | EBC |
|---------|-----------------------|-----------------|--------|-----|
| Grain   | Viking Pale Ale malt  | 4.45 kg (62.2%) | 80 %   | 5   |
| Grain   | Malteurop Vienna Malt | 1.1 kg (15.4%)  | 78 %   | 8   |
| Grain   | Strzegom Karmel 600   | 1.1 kg (15.4%)  | 68 %   | 601 |
| Adjunct | Milk Sugar (Lactose)  | 0.5 kg (7%)     | 76.1 % | 0   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 55 g   | 60 min | 4 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory  |
|----------------------------|------|--------|--------|-------------|
| Wyeast - Thames Valley Ale | Ale  | Liquid | 11 ml  | Wyeast Labs |