

Coffe milk stout v2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **31.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (54.9%) | 75 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (22%) | 75 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (4.4%) | 85 % | 3 |
| Grain | Castle coffe light | 1 kg (11%) | 70 % | 250 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.2%) | 68 % | 601 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.5%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Galaxy | 20 g | 50 min | 15 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Spice | Kawa grubo mielona | 100 g | Secondary | 2 day(s) |
| Flavor | Laktoza | 500 g | Boil | 5 min |