

coffe milk stout

- Gravity **16.3 BLG**
- ABV ---
- IBU **12**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|---------------|-------|-----|
| Grain | Pale Ale | 4 kg (71.4%) | 80 % | 4 |
| Adjunct | płatki jęczmienne | 0.5 kg (8.9%) | 80 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (8.9%) | 55 % | 985 |
| Grain | Carafa II | 0.1 kg (1.8%) | 70 % | 812 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Kent Goldings | 30 g | 5 min | 5.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|----------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Flavor | kawa | 150 g | Bottling | --- |

| | | | | |
|--------|--------------|------|----------|-------|
| Herb | yerba | 50 g | Bottling | --- |
| Fining | mech irlacki | 5 g | Boil | 5 min |