

# Coffee Milk American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **7.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (67.4%)	79 %	6.25
Grain	Strzegom Monachijski typ I	0.8 kg (18%)	79 %	16
Grain	Caramel/Crystal Malt - 120L	0.3 kg (6.7%)	79 %	150
Sugar	Milk Sugar (Lactose)	0.35 kg (7.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wilamette	50 g	5 min	5.2 %
Boil	Bravo	15 g	10 min	15.5 %
Boil	Cascade	20 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
EMPIRE ALE M15	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Cold Brew - Kawa Arabica 100%	160 g	Bottling	---