

Coffee Milk Stout #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **30.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (74.1%)	85 %	7
Grain	Fawcett - Pale Chocolate	0.3 kg (5.6%)	71 %	600
Grain	Carafa	0.2 kg (3.7%)	70 %	664
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034
Grain	Strzegom Monachijski typ I	0.5 kg (9.3%)	79 %	16
Grain	Castle Cafe	0.2 kg (3.7%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	200 ml	Wyeast Labs