

Coffee Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **45.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (69.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.7%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (8.7%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (8.7%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | laktoza | 250 g | Boil | 15 min |
| Spice | kawa | 50 g | Boil | 15 min |