

## coffee milk stout vol.2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **26.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (23.4%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.8%)	75 %	30
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.25 kg (3.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Fuggles	20 g	10 min	4.5 %