

Coffy milk staut II nr.15

- Gravity **15.4 BLG**
- ABV ---
- IBU **18**
- SRM **37.9**
- Style **Sweet 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (63.2%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985
Grain	Strzegom Karmel 600	0.35 kg (6.1%)	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Sugar	Milk Sugar (Lactose)	0.3 kg (5.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	80 g	Boil	5 min

Notes

- ciemne słody dodane po negatywnej próbie jodowej a następnie podgrzanie do 76 przetrzymanie 10 min
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