

# Keszczu Coffee Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **32.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pilzneński                      | 1 kg (28.6%)   | 81 %   | 4    |
| Grain | Viking Pale Ale malt            | 0.8 kg (22.9%) | 80 %   | 5    |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (7.1%) | 70 %   | 1024 |
| Grain | Płatki owsiane                  | 0.35 kg (10%)  | 85 %   | 3    |
| Grain | Monachijski                     | 0.5 kg (14.3%) | 80 %   | 16   |
| Grain | Strzegom Karmel 150             | 0.15 kg (4.3%) | 75 %   | 150  |
| Grain | Strzegom Karmel 600             | 0.15 kg (4.3%) | 68 %   | 601  |
| Sugar | Milk Sugar (Lactose)            | 0.3 kg (8.6%)  | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 11 %       |

## Yeasts

| Name                      | Type | Form   | Amount   | Laboratory       |
|---------------------------|------|--------|----------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 22.44 ml | Fermentum Mobile |