

Lady in Red + Tonka Coffe Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **18.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (27%)	80 %	5
Grain	Bestmalz Red X	3.5 kg (47.3%)	79 %	30
Grain	Żytni	1.5 kg (20.3%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.35 kg (4.7%)	68 %	400
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985