

## [M] Coffee Milk Stout 21.09.21

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **79.3**

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy ciemny	3.4 kg (91.9%)	90 %	621
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	15 min
Flavor	Kawa	500 g	Secondary	7 day(s)

### Notes

- jęczmień palony w trakcie gotowania  
laktoza 200 g na ostatnie 15 min gotowania  
kawa 0.5 l + 200 ml podczas rozlewu  
płatki owsiane górskie skleikowane po gotowaniu  
*Oct 15, 2021, 12:25 PM*