

Milk Coffe Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **36.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (80.5%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.3 kg (4%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.15 kg (2%) | 70 % | 690 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |
| Grain | Pszeniczny | 0.3 kg (4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Taiheke | 15 g | 60 min | 7 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Taiheke | 15 g | 5 min | 7 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|---|------------------------------------|--------|----------|--------|
| Flavor | Kawa Specialty - etiopia (drip 4l) | 250 g | Bottling | 10 min |
| Do 20 litrów przefermentowanego piwa dolane zostały 4 litry kawy. Była ona przygotowana w sposób właściwy dla danego stylu kawy specialty - tj. drip. Użyto kawy z Etiopii przygotowanej przez gdańską palarnię Kawana. | | | | |
| Flavor | Laktoza | 1200 g | Bottling | 21 min |
| Do kawy dosypano 1200g laktozy, a całość wiano do piwa. | | | | |
| Spice | Lasaka Wanilii | 2 g | Bottling | 0 min |
| Do refermentacji użyto syropu z glukozy oraz 2 lasek wanilii. Syrop był podgrzewany w temperaturze 70 stopni przez 2 godziny. | | | | |