

Milk/Coffee stout

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **27**
- SRM **27.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (46%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (28.7%)	79 %	16
Grain	Carahell	0.5 kg (5.7%)	77 %	26
Grain	Castle Cafe	0.25 kg (2.9%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis