

Mleczno kawowy stout #1 modyfikacja Homebrewing.pl

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **30.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 3.8 kg (76.8%) | 81 % | 4 |
| Grain | Caraaroma | 0.25 kg (5.1%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (8.1%) | 68 % | 1200 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (10.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Mauribrew Ale Y514 | Ale | Slant | 400 ml | Mauribrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | coffe | 100 g | Boil | 5 min |
| Flavor | laktoza | 750 g | Boil | 10 min |