

## #03 Coffee milk stout

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **67**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (2.9%)	75 %	30
Grain	Strzegom Karmel 600	0.25 kg (2.9%)	68 %	601
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (2.9%)	79 %	130
Grain	Barwiący	0.25 kg (2.9%)	55 %	985
Grain	Płatki owsiane	1 kg (11.4%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.75 kg (8.6%)	68 %	1200
Grain	Jęczmień palony	1 kg (11.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	600 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gpis piwowarski	25 g	Mash	0 min
Flavor	laktoza	500 g	Boil	50 min
Flavor	kawa (1000ml)	100 g	Boil	50 min
Flavor	kawa	300 g	Secondary	7 day(s)