

#14 Coffee milk stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **47.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

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

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (48.2%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2.4%) | 68 % | 601 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.1 kg (2.4%) | 79 % | 130 |
| Grain | Barwiący | 0.1 kg (2.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (24.1%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (12%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| US-05 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Flavor | laktoza | 1000 g | Boil | 50 min |
| Flavor | kawa (1000ml) | 1000 g | Boil | 50 min |