

## #4 Coffee Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **64.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (40.5%)	85 %	621
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (40.5%)	80 %	35
Grain	Jęczmień palony	0.3 kg (7.1%)	1 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (11.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	kawa	50 g	Secondary	1 day(s)