

## BERBER Coffee Milk Stout 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **6**
- SRM **19.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46%)	85 %	5
Grain	Viking Golden Ale malt 8 EBC	1.5 kg (34.5%)	85 %	8
Grain	Viking Caramel malt 30 EBC	0.25 kg (5.7%)	75 %	30
Grain	Viking Light Chocolate Malt	0.15 kg (3.4%)	10 %	350
Grain	Viking Dark Chocolate Malt	0.15 kg (3.4%)	5 %	1100
Liquid Extract	Ekstrakt słodowy Bruntal Pale Ale	0.3 kg (6.9%)	90 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	5 g	60 min	4.5 %
2016				
Boil	Fuggles	5 g	40 min	4.5 %
2016				
Boil	Fuggles	3 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa Yellow Bourbon	100 g	Secondary	6 day(s)
Flavor	Laktoza	345 g	Boil	10 min