

# COFFE MILK STOUT

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **34.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC  |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt         | 3 kg (42.3%)   | 80 %   | 5    |
| Grain | Viking Munich Malt           | 1.4 kg (19.7%) | 78 %   | 18   |
| Grain | Płatki owsiane               | 0.25 kg (3.5%) | 85 %   | 3    |
| Grain | Fawcett - Pale Chocolate     | 0.4 kg (5.6%)  | 71 %   | 600  |
| Grain | CastleMalting Coffe Light    | 0.1 kg (1.4%)  | 74 %   | 250  |
| Grain | Strzegom pszenica prażona    | 0.1 kg (1.4%)  | 70 %   | 1000 |
| Grain | Weyermann jęczmień palony    | 0.25 kg (3.5%) | 70 %   | 1300 |
| Grain | Weyermann - Carared          | 0.25 kg (3.5%) | 75 %   | 45   |
| Grain | CastleMalting Biscuit        | 0.25 kg (3.5%) | 79 %   | 50   |
| Sugar | Milk Sugar (Lactose)         | 0.5 kg (7%)    | 76.1 % | 0    |
| Grain | CastleMalting Special B Malt | 0.1 kg (1.4%)  | 65.2 % | 315  |
| Grain | Płatki Jęczmienne            | 0.5 kg (7%)    | 80 %   | 5    |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |       |      |        |      |
|------|-------|------|--------|------|
| Boil | lunga | 30 g | 60 min | 11 % |
|------|-------|------|--------|------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |