

# Coffe Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **51**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt jęczmienny jasny Bruntal	1.7 kg (81.3%)	--- %	---
Adjunct	laktoza	0.25 kg (12%)	--- %	---
Liquid Extract	ekstrakt słodowy barwiący WES	0.14 kg (6.7%)	--- %	5000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.9 %
Boil	Lublin (Lubelski)	10 g	15 min	3.9 %

## Extras

Type	Name	Amount	Use for	Time
Other	jęczmień palony	200 g	Boil	15 min
Other	ziarna kawy	100 g	Boil	0 min