

# coffe milk stout

- Gravity **16.3 BLG**
- ABV ---
- IBU **12**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (71.4%)	80 %	4
Adjunct	płatki jęczmienne	0.5 kg (8.9%)	80 %	3
Grain	Jęczmień palony	0.5 kg (8.9%)	55 %	985
Grain	Carafa II	0.1 kg (1.8%)	70 %	812
Grain	Strzegom Wiedeński	0.5 kg (8.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	20 min	6 %
Boil	Kent Goldings	30 g	5 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	kawa	150 g	Bottling	---

Herb	yerba	50 g	Bottling	---
Fining	mech irlacki	5 g	Boil	5 min