

# Coffee Chocolate Milk Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **40.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (72.2%)	80 %	5
Grain	Czekoladowy	0.4 kg (6.3%)	60 %	788
Grain	Karmelowy	0.5 kg (7.8%)	68 %	600
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.625 kg (9.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis