

Coffee Milk American Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **7.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (67.4%) | 79 % | 6.25 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (18%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (6.7%) | 79 % | 150 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (7.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Wilamette | 50 g | 5 min | 5.2 % |
| Boil | Bravo | 15 g | 10 min | 15.5 % |
| Boil | Cascade | 20 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|-----------------|
| EMPIRE ALE M15 | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|----------|------|
| Spice | Cold Brew - Kawa Arabica 100% | 160 g | Bottling | --- |