

# Coffee Milk Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **29.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **5 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Pale Ale           | 4 kg (50.3%)   | --- % | 7    |
| Grain | Monachijski typ II | 1.5 kg (18.9%) | --- % | 25   |
| Grain | Karmelowy Jasny    | 0.5 kg (6.3%)  | --- % | 30   |
| Grain | Czekoladowy        | 1 kg (12.6%)   | --- % | 400  |
| Grain | Palony             | 0.15 kg (1.9%) | --- % | 1350 |
| Grain | Płatki owsiane     | 0.4 kg (5%)    | --- % | 3    |
| Grain | Płatki jęczmienne  | 0.4 kg (5%)    | --- % | 3    |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Pacific Gem | 10 g   | 35 min | 15.3 %     |
| Boil    | Pacific Gem | 10 g   | 20 min | 15.3 %     |
| Boil    | Pacific Gem | 10 g   | 10 min | 15.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

### Extras

| Type   | Name         | Amount | Use for   | Time      |
|--------|--------------|--------|-----------|-----------|
| Flavor | Kawa mielona | 100 g  | Boil      | 4 min     |
| Flavor | Laktoza      | 1000 g | Secondary | 30 day(s) |

### Notes

- Podczas zacierania, sól czekoladowy dodany na drugą przerwę 72st na 5 minut, sól palony dodany na trzecią przerwę 72st na 10min  
*Dec 7, 2017, 9:54 PM*