

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
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