

# Coffee Milk Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **40.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	2 kg (72.7%)	80 %	6
Grain	Monachijski IREKS	0.25 kg (9.1%)	80 %	20
Grain	Caraaroma	0.13 kg (4.5%)	78 %	400
Grain	Pszeniczny Czekoladowy	0.13 kg (4.5%)	70 %	1000
Grain	Strzegom pszenica prażona	0.13 kg (4.5%)	70 %	1000
Grain	Weyermann - Carafa III	0.13 kg (4.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Sybilla	10 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Boil	1 min
Flavor	Laktoza	200 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	10 min