

# Latte Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **87**
- SRM **63.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (38.6%)	90 %	621
Liquid Extract	Bruntal	1.7 kg (38.6%)	81 %	26
Grain	Jęczmień palony	0.5 kg (11.4%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (5.7%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.25 kg (5.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	100 g	60 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	200 g	Boil	7 min