

Milk Coco Stout

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **40.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60.6%)	85 %	5
Grain	Płatki owsiane	0.5 kg (10.1%)	85 %	3
Grain	Viking Munich Malt	0.5 kg (10.1%)	85 %	18
Grain	Abbey Castle	0.25 kg (5.1%)	80 %	45
Grain	Briess - Chocolate Malt	0.2 kg (4%)	60 %	690
Grain	Carafa	0.25 kg (5.1%)	70 %	664
Grain	Carafa II	0.25 kg (5.1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	30 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	80 ml	---