

# milk coffee stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **34.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield  | EBC  |
|-------|------------------------------------|----------------|--------|------|
| Grain | Pilzneński                         | 2 kg (33.3%)   | 81 %   | 4    |
| Grain | Strzegom Monachijski typ II        | 2 kg (33.3%)   | 79 %   | 22   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (8.3%)  | 80 %   | 3    |
| Grain | Carafa II                          | 0.25 kg (4.2%) | 70 %   | 812  |
| Grain | Caraaroma                          | 0.5 kg (8.3%)  | 78 %   | 400  |
| Sugar | Milk Sugar (Lactose)               | 0.5 kg (8.3%)  | 76.1 % | 0    |
| Grain | Strzegom Czekoladowy ciemny        | 0.25 kg (4.2%) | 68 %   | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | saaz    | 30 g   | 50 min | 3.7 %      |
| Boil    | Sybilla | 30 g   | 50 min | 3.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Flavor | kawa | 100 g  | Boil    | 10 min |