

Milk/Coffee stout

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **26**
- SRM **27.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (46%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (28.7%) | 79 % | 16 |
| Grain | Carahell | 0.5 kg (5.7%) | 77 % | 26 |
| Grain | Castle Cafe | 0.25 kg (2.9%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (5.7%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |