

Milk stout coffee

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **29.1**
- Style **Oatmeal 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48%)	80 %	5
Grain	Weyermann - Carafa I	0.5 kg (8%)	70 %	690
Grain	Caraaroma	0.5 kg (8%)	78 %	400
Grain	Biscuit Malt	1 kg (16%)	79 %	45
Grain	Oats, Flaked	1 kg (16%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.25 kg (4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Sybilla	50 g	60 min	3.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	100 g	Secondary	6 day(s)
Flavor	Płatki dębowe USA mocno opiekane	40 g	Secondary	6 day(s)