

Sweet Coffee Milk Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **35.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (31.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (20.7%)	81 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (14.5%)	79 %	22
Grain	Weyermann - Carafa I	0.2 kg (4.1%)	70 %	690
Grain	Jęczmień palony	0.22 kg (4.6%)	55 %	985
Adjunct	Płatki owsiane	0.4 kg (8.3%)	70 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (14.5%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	40 g	60 min	4.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Kent Goldings	10 g	10 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	80 g	Boil	5 min
Other	Ferm Caps	1 g	Boil	60 min
Water Agent	Węglan wapnia	10 g	Mash	60 min