

## #021 Milk Coffe Chocolate [S-04]

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **43.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type                            | Name                             | Amount         | Yield  | EBC  |
|---------------------------------|----------------------------------|----------------|--------|------|
| Grain                           | Simpsons - Imperial Pale Ale     | 2 kg (56.3%)   | 80 %   | 50   |
| Grain                           | Monachijski                      | 0.5 kg (14.1%) | 80 %   | 16   |
| Grain                           | Fawcett - Brown                  | 0.25 kg (7%)   | 72 %   | 180  |
| Grain                           | Fawcett - Pale Chocolate         | 0.25 kg (7%)   | 71 %   | 600  |
| Grain                           | Castle Malting - Coffee Malt     | 0.1 kg (2.8%)  | 74 %   | 500  |
| Grain                           | Fawcett - Chocolate              | 0.1 kg (2.8%)  | 70 %   | 1250 |
| Na przerwę dekstrynującą (72°C) |                                  |                |        |      |
| Grain                           | Weyermann - Chocolate Wheat Malt | 0.1 kg (2.8%)  | 74 %   | 1200 |
| Na przerwę dekstrynującą (72°C) |                                  |                |        |      |
| Sugar                           | Milk Sugar (Lactose)             | 0.25 kg (7%)   | 76.1 % | 0    |
| Na ostatnie 10 minut gotowania  |                                  |                |        |      |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |       |      |        |      |
|------|-------|------|--------|------|
| Boil | lunga | 15 g | 60 min | 10 % |
|------|-------|------|--------|------|

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--|------|-------|--------|------------|
| Safale S-04  | Ale  | Slant | 200 ml | Safale     |
| Pożywka KOMBI dla drożdzy  | Ale  | Dry   | 5 g    | Browin     |
| Pożywką do drożdzy, uwodnić przed zadaniem w małej ilości letniej wody |      |       |        |            |

## Extras

| Type   | Name  | Amount | Use for   | Time      |
|--|---|--------|-----------|-----------|
| Fining                                       | Mech irl.   | 2 g    | Boil      | 15 min    |
| Flavor                                       | Macerowana w rumie przecięta na pół laska wanilii | 4 g    | Secondary | 10 day(s) |
| Other  | Cukier z wanilią dr.Oetker                        | 40 g   | Bottling  | ---       |
| 2g*24but0.5l=48g / nagazowanie około 1.85vol |   |        |           |           |