

#6 Coffe milk stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **69.9**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (51%)	85 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Grain	Caraaroma	0.5 kg (10.2%)	78 %	400
Grain	Jęczmień palony	0.4 kg (8.2%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.1%)	73 %	1001
Grain	Carafa III	0.25 kg (5.1%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (10.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Fuggles	30 g	10 min	4.5 %

Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Kawa Kolumbia Excelso (zmielona)	150 g	Boil	10 min

Notes

- Kawa została dodana po wyłączeniu palników na 10 minut w woreczku muślinowym i wyciągnięta przed chłodzeniem.
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