

COFFE MILK STOUT

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **34.8**
- Style **Sweet 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 **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **11.3 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 (42.3%)	80 %	5
Grain	Viking Munich Malt	1.4 kg (19.7%)	78 %	18
Grain	Płatki owsiane	0.25 kg (3.5%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.4 kg (5.6%)	71 %	600
Grain	CastleMalting Coffe Light	0.1 kg (1.4%)	74 %	250
Grain	Strzegom pszenica prażona	0.1 kg (1.4%)	70 %	1000
Grain	Weyermann jęczmień palony	0.25 kg (3.5%)	70 %	1300
Grain	Weyermann - Carared	0.25 kg (3.5%)	75 %	45
Grain	CastleMalting Biscuit	0.25 kg (3.5%)	79 %	50
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0
Grain	CastleMalting Special B Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Płatki Jęczmienne	0.5 kg (7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	30 g	60 min	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis