

## coffe milk stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **41.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.9%)	73 %	1001
Grain	Black (Patent) Malt	0.2 kg (3.6%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (13.4%)	76.1 %	0
Grain	Chocolate Malt (UK)	0.25 kg (4.5%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Aroma (end of boil)	Target	10 g	5 min	10.5 %
Boil	Mosaic	10 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	12 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	30 g	Boil	15 min