

# Coffee Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **42.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale MARIS OTTER	4 kg (72.7%)	80.3 %	6
Grain	Caraaroma Weyermann	0.5 kg (9.1%)	74 %	400
Grain	Carafa Special III Weyermann	0.5 kg (9.1%)	65 %	1400
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	35 min	9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	800 g	Boil	15 min
Flavor	Kawa	100 g	Boil	5 min
Spice	2 laski wanilii	100 g	Secondary	7 day(s)