

Coffee Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **37.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.1 kg (61.8%)	80 %	8
Grain	Pilzneński	0.5 kg (14.7%)	81 %	4
Grain	Pszeniczny czekoladowy	0.1 kg (2.9%)	--- %	---
Grain	Czekoladowy	0.2 kg (5.9%)	60 %	788
Grain	Weyermann - Carafa I	0.1 kg (2.9%)	70 %	690
Grain	Barwiący	0.1 kg (2.9%)	55 %	985
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	985
Adjunct	Płatki owsiane	0.2 kg (5.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Perle	10 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Danstar Windsor British Style	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	1 min
Flavor	Kawa Yellow Bourbon	50 g	Boil	1 min
Flavor	Płatki dębowe średnio opiekane	25 g	Secondary	7 day(s)

Notes

- zdecydowanie za dużo słodów palonych bo weszło w kwaskowosc
cierpliwosc bo piwo przegazowane - drozdze super wolno fermentuja, moga byc swietne do Vermontow jako suchary, mocne estry przy temp 23.
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