

# Coffee Milk Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **31.8**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt        | 3 kg (54.5%)  | 80 %   | 5    |
| Grain | Żytni                       | 0.5 kg (9.1%) | 85 %   | 8    |
| Grain | Strzegom Monachijski typ I  | 0.5 kg (9.1%) | 79 %   | 16   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (9.1%) | 68 %   | 1200 |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (9.1%) | 76.1 % | 0    |
| Grain | Płatki owsiane              | 0.5 kg (9.1%) | 85 %   | 3    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 20 g   | 60 min | 4.5 %      |

## Yeasts

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