

Coffee Milk Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **29**
- SRM **34.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (50%)	85 %	7
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.15 kg (3%)	68 %	400
Grain	Carafa II	0.15 kg (3%)	70 %	812
Grain	Carafa III	0.2 kg (4%)	70 %	1034
Grain	Abbey Castle	0.25 kg (5%)	80 %	45
Grain	Special W	0.25 kg (5%)	80 %	300
Adjunct	Płatki owsiane	0.5 kg (10%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %

Yeasts

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

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min
Flavor	Wanilia	10 g	Secondary	7 day(s)
Flavor	Kawa	500 g	Secondary	7 day(s)