

# Coffee Milk Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **50.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.2%)	79 %	6
Grain	Jęczmień palony	0.3 kg (4%)	55 %	985
Grain	Caraaroma	0.5 kg (6.6%)	78 %	400
Grain	Weyermann - Carafa II	0.5 kg (6.6%)	70 %	837
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.6%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.75 kg (9.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	150 g	Boil	15 min
Flavor	Kawa	150 g	Secondary	7 day(s)