

# Coffee&milk

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- Gravity **14.5 BLG**
- ABV ---
- IBU ---
- SRM **38.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **70 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **70 min** at **75C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.1%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Weyermann - Carafa I	0.3 kg (5.1%)	70 %	690
Sugar	Milk Sugar (Lactose)	1 kg (16.9%)	76.1 %	0