

Keszczu Coffee Milk Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **36.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (28.2%)	81 %	4
Grain	Viking Pale Ale malt	0.8 kg (22.5%)	80 %	5
Grain	Strzegom Barwiący	0.25 kg (7%)	68 %	1300
Grain	Płatki owsiane	0.35 kg (9.9%)	85 %	3
Grain	Monachijski	0.5 kg (14.1%)	80 %	16
Grain	Strzegom Karmel 150	0.15 kg (4.2%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (4.2%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.35 kg (9.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	22.44 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Wiśnie	448.83 g	Secondary	14 day(s)
Spice	Porzeczki	448.83 g	Secondary	14 day(s)