

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) |