

Latte Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **87**
- SRM **63.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|------|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (38.6%) | 90 % | 621 |
| Liquid Extract | Bruntal | 1.7 kg (38.6%) | 81 % | 26 |
| Grain | Jęczmień palony | 0.5 kg (11.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (5.7%) | 68 % | 1202 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (5.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 100 g | 60 min | 8.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Flavor | Kawa | 200 g | Boil | 7 min |