

# Milk Coffe Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **36.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt      | 6 kg (80.5%)  | 80 %  | 5    |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4%)   | 68 %  | 1202 |
| Grain | Jęczmień palony           | 0.3 kg (4%)   | 55 %  | 985  |
| Grain | Weyermann - Carafa I      | 0.15 kg (2%)  | 70 %  | 690  |
| Grain | Płatki owsiane            | 0.4 kg (5.4%) | 85 %  | 3    |
| Grain | Pszeniczny                | 0.3 kg (4%)   | 85 %  | 4    |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Taiheke | 15 g   | 60 min | 7 %        |
| Boil                | Citra   | 15 g   | 15 min | 12 %       |
| Aroma (end of boil) | Taiheke | 15 g   | 5 min  | 7 %        |
| Aroma (end of boil) | Citra   | 15 g   | 5 min  | 12 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type  | Name                               | Amount | Use for  | Time   |
|---|------------------------------------|--------|----------|--------|
| Flavor  | Kawa Specialty - etiopia (drip 4l) | 250 g  | Bottling | 10 min |
| Do 20 litrów przefermentowanego piwa dolane zostały 4 litry kawy. Była ona przygotowana w sposób właściwy dla danego stylu kawy specialty - tj. drip. Użyto kawy z Etiopii przygotowanej przez gdańską palarnię Kawana. |                                    |        |          |        |
| Flavor  | Laktoza                            | 1200 g | Bottling | 21 min |
| Do kawy dosypano 1200g laktozy, a całość wiano do piwa.   |                                    |        |          |        |
| Spice   | Lasaka Wanilii                     | 2 g    | Bottling | 0 min  |
| Do refermentacji użyto syropu z glukozy oraz 2 lasek wanilii. Syrop był podgrzewany w temperaturze 70 stopni przez 2 godziny.   |                                    |        |          |        |