

## Milk/Coffee stout

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **27**
- SRM **27.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 4 kg (46%)     | 80 %   | 5    |
| Grain | Strzegom Monachijski typ I  | 2.5 kg (28.7%) | 79 %   | 16   |
| Grain | Carahell                    | 0.5 kg (5.7%)  | 77 %   | 26   |
| Grain | Castle Cafe                 | 0.25 kg (2.9%) | 75.5 % | 480  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 %   | 1200 |
| Grain | Płatki owsiane              | 0.5 kg (5.7%)  | 60 %   | 3    |
| Sugar | Milk Sugar (Lactose)        | 0.7 kg (8%)    | 76.1 % | 0    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 13.5 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Fermentis  |