

smoked coffee milk stout

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **35.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (27.4%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (27.4%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.5%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Briess - Smoked Malt	0.8 kg (11%)	80.5 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.8%)	75 %	30