

## Milk Coco Stout

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **40.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 3 kg (60.6%)   | 85 %  | 5   |
| Grain | Platki owsiane          | 0.5 kg (10.1%) | 85 %  | 3   |
| Grain | Viking Munich Malt      | 0.5 kg (10.1%) | 85 %  | 18  |
| Grain | Abbey Castle            | 0.25 kg (5.1%) | 80 %  | 45  |
| Grain | Briess - Chocolate Malt | 0.2 kg (4%)    | 60 %  | 690 |
| Grain | Carafa                  | 0.25 kg (5.1%) | 70 %  | 664 |
| Grain | Carafa II               | 0.25 kg (5.1%) | 70 %  | 812 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 30 g   | 5 min  | 10 %       |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale  | Slant | 80 ml  | ---        |