#14 Coffee milk stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **47.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(48.2%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg *(2.4%)*	75 %	30
Grain	Strzegom Karmel 600	0.1 kg *(2.4%)*	68 %	601
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg *(2.4%)*	79 %	130
Grain	Barwiący	0.1 kg *(2.4%)*	55 %	985
Grain	Płatki owsiane	1 kg *(24.1%)*	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(6%)*	68 %	1200
Grain	Jęczmień palony	0.5 kg *(12%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	200 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	50 min
Flavor	kawa (1000ml)	1000 g	Boil	50 min