Coffee Milk Stout "Sabotaż"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **51.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg *(74.6%)*	81 %	6
Grain	Simpsons - Roasted Barley	0.7 kg *(10.4%)*	70 %	1084
Grain	Weyermann - Chocolate Wheat	0.5 kg *(7.5%)*	74 %	788
Grain	Fawcett - Pale Chocolate	0.5 kg *(7.5%)*	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	45 min	5.1 %
Boil	Centennial	30 g	45 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	15 min