Stout Milk Coffe na dwa fermentory

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **33.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.64 kg *(46.7%)*	80 %	5
Grain	Strzegom Pilzneński	1.56 kg *(20%)*	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.42 kg *(5.3%)*	68 %	1200
Grain	Carafa II	0.31 kg *(4%)*	70 %	812
Grain	Płatki owsiane	1.04 kg *(13.3%)*	85 %	3
Grain	Strzegom Barwiący	0.1 kg *(1.3%)*	68 %	1300
Sugar	Milk Sugar (Lactose)	0.73 kg *(9.3%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	41.6 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.48 g	Safale

Extras

Type	Name	Amount	Use for	Time

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

Spice	kawa	104 g	Secondary	6 day(s)
Spice	wanilia	5.2 g	Secondary	6 day(s)