Coffe Milk Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **28.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(14.9%)*	81 %	4
Grain	Viking Pale Ale malt	5 kg *(74.6%)*	80 %	---
Grain	Czekoladowy 1200EBC Vikingmalt	0.2 kg *(3%)*	80 %	1200
Grain	Carafa II	0.3 kg *(4.5%)*	70 %	812
Grain	Słód Karmelowy 600EBC Strzegom	0.2 kg *(3%)*	82 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	13 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane błyskawiczne	500 g	Mash	60 min
Other	Kawa w ziarnach	200 g	Boil	10 min