

## Coffe milk stout v2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **20**
- SRM **31.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (54.9%)  | 75 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (22%)    | 75 %  | 22  |
| Grain | Płatki owsiane              | 0.4 kg (4.4%) | 85 %  | 3   |
| Grain | Castle coffe light          | 1 kg (11%)    | 70 %  | 250 |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.2%) | 68 %  | 601 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.5%) | 74 %  | 788 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Galaxy   | 20 g   | 50 min   | 15 %       |
| Dry Hop | Amarillo | 20 g   | 3 day(s) | 9.5 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 500 ml | Fermentum Mobile |

### Extras

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

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Spice  | Kawa grubo mielona | 100 g  | Secondary | 2 day(s) |
| Flavor | Laktoza            | 500 g  | Boil      | 5 min    |