

Choco-Coco Vanilla Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **42.7**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (17.9%) | 100 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.1%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (7.1%) | 71 % | 600 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.6%) | 70 % | 1024 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Książęcy | 30 g | 60 min | 7 % |
| Boil | Książęcy | 30 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Laska wanilii | 2 g | Secondary | 7 day(s) |
| Flavor | Łuska kakaowa | 100 g | Secondary | 7 day(s) |