

MILK-COFFEE Vanilla FES#3

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **36.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5.5 kg (66.3%) | 80 % | 7 |
| Grain | Strzegom Karmel 300 | 0.7 kg (8.4%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (7.2%) | 79 % | 16 |
| Grain | Strzegom pszenica prażona | 0.4 kg (4.8%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.3 kg (3.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 1 % | 3 |
| Grain | Płatki żytnie | 0.4 kg (4.8%) | 1 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Flavor | kawa wywar | 700 g | Secondary | 4 day(s) |
| Flavor | wanilia | 80 g | Secondary | 4 day(s) |
| Flavor | laktoza | 400 g | Boil | 15 min |