

# Vanilla/Chocolate/Coconut Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **35**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (41.7%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.15 kg (4.2%)	68 %	400
Grain	Carafa II	0.15 kg (4.2%)	70 %	812
Grain	Carafa III	0.1 kg (2.8%)	70 %	1034
Grain	Strzegom Karmel 150	0.15 kg (4.2%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (4.2%)	70 %	299
Grain	Weyermann Specjal W	0.15 kg (4.2%)	68 %	300
Grain	Monachijski	0.5 kg (13.9%)	80 %	16
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (6.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Flavor	wanilia	2 g	Secondary	---
Flavor	espresso	100 g	Secondary	---
Flavor	wiórki kokosowe	250 g	Secondary	---

## Notes

- wiórki kokosowe- odsączone z tłuszczu  
Płatki owsiane- prażone w piekarniku, 150 stopni/30minut, 2 dni przed warzeniem

2 laski wanili  
100 ml espresso  
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