

#021 Milk Coffe Chocolate [S-04]

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **43.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Imperial Pale Ale	2 kg (56.3%)	80 %	50
Grain	Monachijski	0.5 kg (14.1%)	80 %	16
Grain	Fawcett - Brown	0.25 kg (7%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.25 kg (7%)	71 %	600
Grain	Castle Malting - Coffee Malt	0.1 kg (2.8%)	74 %	500
Grain	Fawcett - Chocolate	0.1 kg (2.8%)	70 %	1250
Na przerwę dekstrynującą (72°C)				
Grain	Weyermann - Chocolate Wheat Malt	0.1 kg (2.8%)	74 %	1200
Na przerwę dekstrynującą (72°C)				
Sugar	Milk Sugar (Lactose)	0.25 kg (7%)	76.1 %	0
Na ostatnie 10 minut gotowania				

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	15 g	60 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale
Pożywka KOMBI dla drożdży	Ale	Dry	5 g	Browin
Pożywką do drożdży, uwodnić przed zadaniem w małej ilości letniej wody				

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irl.	2 g	Boil	15 min
Flavor	Macerowana w rumie przecięta na pół laska wanilii	4 g	Secondary	10 day(s)
Other	Cukier z wanilią dr.Oetker	40 g	Bottling	---
2g*24but0.5l=48g / nagazowanie około 1.85vol				