

Coconut Vanilla Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4.2 kg (68.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.2%) | 79 % | 22 |
| Grain | Strzegom Jęczmień palony | 0.35 kg (5.7%) | 55 % | 1000 |
| Grain | Weyermann - Pszeniczny Czekoladowy | 0.25 kg (4.1%) | 73 % | 1050 |
| Grain | Strzegom pszeniczny | 0.4 kg (6.6%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (3.3%) | 78 % | 4 |
| Grain | Weyermann - Caramunich typ II | 0.1 kg (1.6%) | 71.7 % | 120 |
| Grain | Karmelowy Ciemny Special B | 0.1 kg (1.6%) | 75 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 40 g | 75 min | 5.7 % |
| Boil | Kent Goldings | 10 g | 15 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |
| Spice | Wanilia | 8 g | Secondary | 7 day(s) |
| Spice | Opiekane płatki kokosowe | 400 g | Secondary | 7 day(s) |

Notes

- W 60 minucie zacierania dodajemy ciemne słoły.
Mar 20, 2016, 4:00 PM