

Coco/Vanilia Milk Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (43.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (34.8%) | 79 % | 16 |
| Grain | Caraaroma | 0.5 kg (8.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.5%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.15 kg (2.6%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.6%) | 73 % | 1001 |
| Grain | Czekoladowy | 0.25 kg (4.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Laktoza | 800 g | Boil | 15 min |
| Flavor | Płatki owsiane | 800 g | Mash | 75 min |
| Flavor | Płatki Kokosowe | 150 g | Secondary | 10 day(s) |
| Flavor | Laski Wanilii | 3 g | Secondary | 10 day(s) |