

# Cookie Vanilla Milk Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **38**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4 kg (47.1%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (17.6%)	81 %	4
Grain	cookie	1 kg (11.8%)	70 %	40
Grain	Czekoladowy ciemny	0.5 kg (5.9%)	67 %	900
dodać na filtrację				
Grain	jęczmień prażony	0.5 kg (5.9%)	70 %	1000
dodać na filtrację				
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	60 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min
Flavor	laska wanilii	3 g	Secondary	5 day(s)

## Notes

- Wyszło 25L, ponad 19BLG z laktozą. Sztosa wyczuwam.  
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