

Vanilla Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **40.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (50.8%)	82 %	4
Grain	Viking Munich Malt	1 kg (33.9%)	78 %	18
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Caraaroma	0.1 kg (3.4%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	50 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

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

Notes

- Laska wanilii bourbon macerowana 2 tygodnie w 50 ml whisky. Dodana na cichą razem z alkoholem.
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