

# Vanilla Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **26.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt       | 3.7 kg (65.5%) | 80 %   | 7   |
| Grain | Monachijski Ciemny Steinbach | 0.4 kg (7.1%)  | 100 %  | 30  |
| Grain | Briess - Chocolate Malt      | 0.35 kg (6.2%) | 60 %   | 690 |
| Grain | Jęczmień palony              | 0.2 kg (3.5%)  | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)         | 0.5 kg (8.8%)  | 76.1 % | 0   |
| Grain | Płatki owsiane               | 0.5 kg (8.8%)  | 85 %   | 3   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- słody ciemne w zimnej wodzie godzinę przed zacieraniem

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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