

Milk Stout Waniliowy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **9**
- SRM **32.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pilzneński | 8 kg (77.7%) | 80 % | 4 |
| Grain | Caraaroma | 0.5 kg (4.9%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.8 kg (7.8%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 1 kg (9.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|------|
| Spice | Laska Wanili | 10 g | Secondary | --- |