

Vanilla & Coffe Sweet Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **46**
- SRM **39.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Soufflet Pilzneński | 3 kg (43.5%) | 81 % | 4 |
| Grain | Litovel Monachijski | 1 kg (14.5%) | 80 % | 19 |
| Grain | Wayermann Jęczmień Palony | 0.3 kg (4.3%) | 70 % | 1150 |
| Grain | Strzegom Barwiący | 0.2 kg (2.9%) | 68 % | 1600 |
| Grain | Castle Czekoladowy | 0.2 kg (2.9%) | 78 % | 900 |
| Grain | Litovel Pszeniczny | 0.5 kg (7.2%) | 85 % | 4 |
| Grain | Wayermann Karmelowy | 0.7 kg (10.1%) | 75 % | 45 |
| Grain | Płatki owsiane błyskawiczne | 1 kg (14.5%) | 75 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Hallertauer Tradition | 50 g | 60 min | 4.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Flavor | Wanillia Ekstakt | 50 g | Secondary | 10 day(s) |
| Flavor | Kawa Ekstrakt | 45 g | Secondary | 10 day(s) |
| Flavor | Laktoza | 750 g | Boil | 20 min |
| Other | Pożywka dla drożdży | 3 g | Boil | 20 min |
| Other | Glukoza | 120 g | Bottling | --- |