

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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