

# Wiśniowo Waniliowo Czekoladowy Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **29.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (33%)	80 %	4
Grain	Monachijski	1.6 kg (30.2%)	80 %	19
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.7%)	68 %	400
Grain	wiking malt karmelowy	0.25 kg (4.7%)	68 %	600
Grain	castle malting kawowy	0.2 kg (3.8%)	80 %	500
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc	0.5 g	Boil	15 min
Flavor	kakaowiec ziarno łuskane	100 g	Secondary	7 day(s)
Flavor	laska wanilii	1 g	Secondary	7 day(s)
Flavor	wisnie	1000 g	Secondary	7 day(s)
Flavor	laktoza	1000 g	Boil	15 min