

milk stout czekolada waniliowa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **60.8 liter(s)**

Steps

- Temp **47 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **66 C**, Time **20 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **47.3 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **20 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (59.3%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (11.1%) | 78 % | 18 |
| Grain | Viking Czekoladowy ciemny | 1.5 kg (11.1%) | 67 % | 900 |
| Grain | Weyermann - Carafa III | 0.5 kg (3.7%) | 70 % | 1024 |
| Grain | Strzegom Karmel 150 | 1 kg (7.4%) | 75 % | 150 |
| Grain | Płatki owsiane | 1 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 5.1 % |

| | | | | |
|---------------------|-----------------------|------|-------|-------|
| Aroma (end of boil) | Fuggles | 20 g | 5 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 1500 g | Boil | 10 min |

Notes

- drożdże 26pln
chmiele 7,50pln
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