

## Waniliowa Kawa z mlekiem v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **36.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.5 kg (41.7%) | 80 %  | 5    |
| Grain | Pilzneński                  | 2.5 kg (41.7%) | 81 %  | 4    |
| Grain | Strzegom Karmel 600         | 0.5 kg (8.3%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.3%)  | 68 %  | 1200 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 35 g   | 60 min | 5.8 %      |

### Yeasts

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

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 15 min |

|        |               |       |           |          |
|--------|---------------|-------|-----------|----------|
| Flavor | kawa          | 250 g | Bottling  | 10 min   |
| Flavor | płatki dębowe | 50 g  | Secondary | 5 day(s) |

## Notes

- Kawa parzona w ekspresie (Lavazza L'Espresso Gran Aroma) 6 filiżanek 50ml.  
*Feb 11, 2019, 10:13 PM*