

Coffe and Vanilla milk stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **30**
- SRM **47.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (39.7%)	80 %	7
Grain	Vienna Malt	1 kg (15.9%)	78 %	8
Grain	Monachijski	0.5 kg (7.9%)	80 %	16
Grain	Caraaroma	0.5 kg (7.9%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (7.9%)	71 %	600
Grain	Black Barley (Roast Barley)	0.5 kg (7.9%)	55 %	1200
Adjunct	Briess - Oat Flakes	0.3 kg (4.8%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	22 g	60 min	15.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa-espresso	600 g	Bottling	5 min

Notes

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