

jm-vanilia milk stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **24.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (7.1%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (7.1%)	68 %	400
Grain	jęczmień palony	0.5 kg (7.1%)	--- %	---
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	20 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	5 g	Mash	---
Flavor	laska wanilii	4 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	10 min