

# MILK-COFFEE Vanilla FES#3

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **36.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (66.3%)	80 %	7
Grain	Strzegom Karmel 300	0.7 kg (8.4%)	70 %	299
Grain	Strzegom Monachijski typ I	0.6 kg (7.2%)	79 %	16
Grain	Strzegom pszenica prażona	0.4 kg (4.8%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Płatki owsiane	0.4 kg (4.8%)	1 %	3
Grain	Płatki żytnie	0.4 kg (4.8%)	1 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa wywar	700 g	Secondary	4 day(s)
Flavor	wanilia	80 g	Secondary	4 day(s)
Flavor	laktoza	400 g	Boil	15 min