

Milk Stout z wanilią

- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **46.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.1%)	80 %	5
Grain	Weyermann - Carafa III	0.15 kg (2.7%)	70 %	1024
Grain	Weyermann - Carafa II	0.15 kg (2.7%)	70 %	837
Grain	Caraaroma	0.5 kg (9%)	78 %	400
Grain	Abbey Castle	0.5 kg (9%)	80 %	45
Grain	Monachijski	0.5 kg (9%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.5%)	68 %	400
Grain	Płatki owsiane	0.5 kg (9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Magnum	15 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	espresso	100 g	Secondary	7 day(s)
Spice	laska wanilli	4 g	Secondary	7 day(s)
Flavor	laktoza	500 g	Boil	10 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka dzielona na pół i do połowy mrożone truskawki
9 BLG wraz z laktozą po 7 dniach fermentacji
4.12.16 na cichą do połowy 12 porcji espresso lavazza i 560 gram mrożonych truskawek oraz laska wanilli
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