

# Vanilla & Coffe Sweet Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **46**
- SRM **39.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	3 kg (43.5%)	81 %	4
Grain	Litovel Monachijski	1 kg (14.5%)	80 %	19
Grain	Wayermann Jęczmień Palony	0.3 kg (4.3%)	70 %	1150
Grain	Strzegom Barwiący	0.2 kg (2.9%)	68 %	1600
Grain	Castle Czekoladowy	0.2 kg (2.9%)	78 %	900
Grain	Litovel Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Wayermann Karmelowy	0.7 kg (10.1%)	75 %	45
Grain	Płatki owsiane błyskawiczne	1 kg (14.5%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Hallertauer Tradition	50 g	60 min	4.4 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wanillia Ekstakt	50 g	Secondary	10 day(s)
Flavor	Kawa Ekstrakt	45 g	Secondary	10 day(s)
Flavor	Laktoza	750 g	Boil	20 min
Other	Pożywka dla drożdży	3 g	Boil	20 min
Other	Glukoza	120 g	Bottling	---