

# Choco-Coco Vanilla Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **42.7**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (17.9%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.1%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.4 kg (7.1%)	71 %	600
Grain	Weyermann - Carafa III	0.2 kg (3.6%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.6 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7 %
Boil	Książęcy	30 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laska wanilii	2 g	Secondary	7 day(s)
Flavor	Łuska kakaowa	100 g	Secondary	7 day(s)