

# Coco Rum Vanilla Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **31.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	melano light	1 kg (15.4%)	75 %	40
Grain	Castle Malting Cafe light	0.5 kg (7.7%)	75 %	250
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Vanilla	4 g	Secondary	7 day(s)
Spice	Kokos w rumie	1200 g	Secondary	7 day(s)

## Notes

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

- Carafa na wygrzew + podrzewanie  
*Jan 5, 2019, 7:33 PM*