

Coco/Vanilia Milk Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (43.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (34.8%)	79 %	16
Grain	Caraaroma	0.5 kg (8.7%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (3.5%)	70 %	690
Grain	Jęczmień palony	0.15 kg (2.6%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.6%)	73 %	1001
Grain	Czekoladowy	0.25 kg (4.3%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	15 min
Flavor	Płatki owsiane	800 g	Mash	75 min
Flavor	Płatki Kokosowe	150 g	Secondary	10 day(s)
Flavor	Laski Wanilii	3 g	Secondary	10 day(s)