

Milk Stout Wanilia v. 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **34.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Jęczmień palony	0.4 kg (7%)	55 %	985
Grain	płatki jęczmienne	0.7 kg (12.3%)	60 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1200
Grain	Strzegom Karmel 300	0.3 kg (5.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	6 %
Boil	Hallertau Tradition	20 g	60 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Spice	laska wanilii	20 g	Secondary	6 day(s)

Notes

- 4-6 lasek wanilii, moczone w brandy Pliska 100ml, podczas fermentacji burzliwej (7-10dni) i dodane na cichą (6-7dni)

28.11.23 początkowe 15Blg, końcowe 7Blg (-1,4BLG od laktozy) słabe odfermentowanie -60%, fermentacja 3 dni 16stC kolejne dni po 1stC do góry do 22stC.
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