

# Vanilia Milk Stout - Vaniliastoutopia

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **25.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	płatki jęczmienne	0.5 kg (8.6%)	60 %	4
Grain	Viking Czekoladowy jasny	0.2 kg (3.4%)	68 %	400
Sugar	laktoza (na 10 min przed końcem)	0.6 kg (10.3%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	laska wanilii	5 g	Secondary	7 day(s)

## Notes

- Do 15 l wody o temp. 55 °C dodajemy ześrutowany słód Pale Ale. Trzymamy w tej temp. przez 15 minut, potem podgrzewamy do 67 °C. Gotujemy przez 60 minut. Potem podgrzewamy do 72 °C dodajemy pozostałe składniki, podgrzewamy do 78 °C i zacieramy 15 minut.  
Wysładzamy do uzyskania 22 l  
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