

Vanilla chocolate milk stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Płatki orkiszowe | 0.6 kg (8.6%) | 60 % | 4 |
| Grain | Weyermann - Carafa III | 0.3 kg (4.3%) | 70 % | 1024 |
| Grain | Strzegom Karmel 600 | 0.8 kg (11.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Kveik skare | Ale | Slant | 10 ml | Własne |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 800 g | Boil | 15 min |

| | | | | |
|--------|-----------------|-------|-----------|----------|
| Flavor | Ziarna kakaowca | 250 g | Secondary | 7 day(s) |
| Flavor | Esencja wanilii | 20 g | Secondary | 7 day(s) |