

Vanilla/Chocolate/Coconut Milk Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **35**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (41.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 400 | 0.15 kg (4.2%) | 68 % | 400 |
| Grain | Carafa II | 0.15 kg (4.2%) | 70 % | 812 |
| Grain | Carafa III | 0.1 kg (2.8%) | 70 % | 1034 |
| Grain | Strzegom Karmel 150 | 0.15 kg (4.2%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.15 kg (4.2%) | 70 % | 299 |
| Grain | Weyermann Specjal W | 0.15 kg (4.2%) | 68 % | 300 |
| Grain | Monachijski | 0.5 kg (13.9%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (13.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (6.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 90 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|--------|
| Flavor | Laktoza | 250 g | Boil | 15 min |
| Flavor | wanilia | 2 g | Secondary | --- |
| Flavor | espresso | 100 g | Secondary | --- |
| Flavor | wiórki kokosowe | 250 g | Secondary | --- |

Notes

- wiórki kokosowe- odsączone z tłuszczu
Płatki owsiane- prażone w piekarniku, 150 stopni/30minut, 2 dni przed warzeniem

2 laski wanili
100 ml espresso
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