

# Waniliowe mleko

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **34.5**
- 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 **10 %/h**
- Boil size **25.3 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (23.6%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (23.6%)	82 %	4
Grain	Monachijski	1 kg (15.7%)	80 %	16
Grain	Karmelowy	0.25 kg (3.9%)	75 %	400
Grain	Czekoladowy	0.25 kg (3.9%)	60 %	900
Grain	Barwiący	0.25 kg (3.9%)	55 %	1400
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (7.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (9.4%)	76.1 %	0

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	10 g	Boil	15 min
Spice	Łuska kakaowa	600 g	Boil	15 min
Spice	Laska cynamonu	3 g	Secondary	7 day(s)
Spice	Laska wanilii	3 g	Secondary	7 day(s)