

Wiśniowo Waniliowo Czekoladowy Milk Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **29.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.75 kg (33%) | 80 % | 4 |
| Grain | Monachijski | 1.6 kg (30.2%) | 80 % | 19 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.7%) | 68 % | 400 |
| Grain | wiking malt karmelowy | 0.25 kg (4.7%) | 68 % | 600 |
| Grain | castle malting kawowy | 0.2 kg (3.8%) | 80 % | 500 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |
| Grain | Viking Pale Ale malt | 1 kg (18.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------|--------|-----------|----------|
| Fining | whirfloc | 0.5 g | Boil | 15 min |
| Flavor | kakaowiec ziarno łuskane | 100 g | Secondary | 7 day(s) |
| Flavor | laska wanilii | 1 g | Secondary | 7 day(s) |
| Flavor | wisnie | 1000 g | Secondary | 7 day(s) |
| Flavor | laktoza | 1000 g | Boil | 15 min |