

# Coconut Vanilla Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (68.9%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8.2%)	79 %	22
Grain	Strzegom Jęczmień palony	0.35 kg (5.7%)	55 %	1000
Grain	Weyermann - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1050
Grain	Strzegom pszeniczny	0.4 kg (6.6%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Weyermann - Caramunich typ II	0.1 kg (1.6%)	71.7 %	120
Grain	Karmelowy Ciemny Special B	0.1 kg (1.6%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	40 g	75 min	5.7 %
Boil	Kent Goldings	10 g	15 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Fining	Mech Irlandzki	5 g	Boil	15 min
Spice	Wanilia	8 g	Secondary	7 day(s)
Spice	Opiekane płatki kokosowe	400 g	Secondary	7 day(s)

## Notes

- W 60 minucie zacierania dodajemy ciemne słydy.  
*Mar 20, 2016, 4:00 PM*