

# Milk Stout kawusia kokosik wanililka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **22.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (59.5%)	80 %	5
Grain	Monachijski	1 kg (19.8%)	80 %	16
Grain	Special B Malt	0.3 kg (6%)	65.2 %	315
Grain	Weyermann - Carafa I	0.12 kg (2.4%)	70 %	900
Grain	Pszeniczny palony	0.12 kg (2.4%)	55 %	1100
Grain	Płatki owsiane	0.5 kg (9.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.1 %