Chocolate Vanilla Milk Stout v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **32.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg *(63.5%)*	80.5 %	4
Grain	Castle Malting - Abbey	0.22 kg *(3.5%)*	80 %	45
Grain	Weyermann Caramunich 3	0.2 kg *(3.2%)*	76 %	150
Grain	Castle Malting - Special B Castle	0.28 kg *(4.4%)*	70 %	350
Grain	Płatki ryżowe	0.5 kg *(7.9%)*	70 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg *(9.5%)*	76.1 %	0
Grain	Fawcett - Chocolate	0.2 kg *(3.2%)*	71 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(3.2%)*	73 %	1001
Grain	Palone ziarno jęczmienia	0.1 kg *(1.6%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aroma (end of boil)	Tettnang	10 g	10 min	3 %
Aroma (end of boil)	Hallertau Tradition	20 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Lutra	Ale	Liquid	100 ml	Kveik

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	6 g	Mash	75 min
Water Agent	Sól kuchenna	5 g	Mash	75 min
Flavor	Laktoza	700 g	Boil	10 min
Other	Pożywka dla drożdży	4 g	Boil	10 min
Flavor	Łuska kakaowca	100 g	Secondary	7 day(s)
Flavor	Ziarno kakaowca	200 g	Secondary	7 day(s)
Flavor	Laska wanilli x 2	10 g	Secondary	14 day(s)
Dwie laski wanilii				

Notes

- Ziarno kakaowca + łuska kakaowca + laska wanilii macerowane w spirytusie przez kilka tygodni
  Profil wody - ciemne piwo, słodowe, średnia struktura. Wapń 100 ppm, alkaliczność resztkowa +100, stosunek siarczanów do chlorków 0.5 : 1. Ph zacieru 5.4 - 5.6
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