

FES vanilla

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **43.3**
- Style **Foreign Extra 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 **2.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (73.3%) | 80 % | 5 |
| Grain | Monachijski jasny | 1 kg (13.3%) | 80 % | 16 |
| Grain | Czekoladowy | 0.5 kg (6.7%) | 60 % | 788 |
| Grain | Carafa II | 0.5 kg (6.7%) | 65 % | 1100 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|------|
| Flavor | Vanilla | 2 g | Secondary | --- |
| Flavor | Kostka kasztanowca | 50 g | Secondary | --- |