Vanilalalal Dark

- Gravity 17.3 BLG
- ABV ----
- IBU **51**
- SRM **40**
- Style Foreign Extra Stout

Batch size

- Expected quantity of finished beer 20 liter(s)
- Trub loss 10 %
- Size with trub loss 22 liter(s)
- Boil time 60 min
- Evaporation rate 15 %/h
- Boil size 25.3 liter(s)

Mash information

- Mash efficiency 80 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 20.1 liter(s)
- Total mash volume 26.8 liter(s)

Steps

- Temp 66 C, Time 60 min
 Temp 73 C, Time 10 min

Mash step by step

- Heat up 20.1 liter(s) of strike water to 73.7C
- Add grains
- Keep mash 60 min at 66C
- Keep mash 10 min at 73C
- Sparge using 11.9 liter(s) of 76C water or to achieve 25.3 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg <i>(71.6%)</i>	79 %	6
Grain	Castle Abbey Malt	0.3 kg <i>(4.5%)</i>	71.7 %	110
Grain	Caraaroma	0.6 kg <i>(9%)</i>	55 %	985
Grain	Weyermann - Carafa I	0.2 kg <i>(3%)</i>	68 %	1200
Grain	Strzegom Czekoladowy ciemny	0.3 kg <i>(4.5%)</i>	75 %	45
Grain	Jęczmień palony	0.5 kg <i>(7.5%)</i>	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	43 g	60 min	10.5 %
Boil	Kent Goldings	20 g	30 min	5.5 %
Dry Hop	Fuggles	20 g	10 day(s)	4.5 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Extras

Туре	Name	Amount	Use for	Time
Spice	Ekstrakt Waniliowy	100 g	Secondary	10 day(s)