

Vanilla Obsession

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **37.1**
- Style **Dry 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.6%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.4%)	79 %	10
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400
Grain	Strzegom pszenica prażona	0.5 kg (9.4%)	70 %	1000
Grain	Simpsons - Coffee Malt	0.5 kg (9.4%)	74 %	296
Grain	Płatki orkiszowe	0.5 kg (9.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	5 g	Boil	5 min