

Wanilia Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **42.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Słód Monachijski Jasny Viking Malt | 0.5 kg (7.7%) | 79 % | 16 |
| Grain | Carafa III | 0.3 kg (4.6%) | 70 % | 1400 |
| Grain | Słód Czekoladowy ciemny Viking Malt | 0.5 kg (7.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (10.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.7 % |
| Boil | Magnum | 10 g | 15 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|-----------|----------|
| Spice | Laska wanilii Bourbon macerowana w rumie | 5 g | Secondary | 7 day(s) |

Notes

- Laktoza na 15 min przed końcem gotowania
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