#166 Waniliowy szejk

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **6.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12.9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra	1 kg *(25.6%)*	80 %	3.5
Grain	Steinbach pszeniczny	1 kg *(25.6%)*	81 %	4
Grain	Viking Malt owsiany	1 kg *(25.6%)*	61 %	5.5
Grain	Viking Malt cookie	0.4 kg *(10.3%)*	80 %	50
Sugar	Milk Sugar (Lactose)	0.5 kg *(12.8%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PL 2021	40 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	30 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Laska wanilii	1 g	Boil	7 min

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

Flavor	Laska wanilii	1 g	Secondary	---

Notes

- 13.5 bez laktozy, spodziewany alkohol 5.6%

  Laska wanilii przy gotowaniu (30'), druga na fermentację cichą (7 dni).
  Feb 22, 2023, 10:54 AM