

Waniliowy Fes

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **49.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.3%)	79 %	16
Grain	Płatki owsiane	1.2 kg (13.5%)	85 %	3
Grain	Słod cookie viking	0.25 kg (2.8%)	77 %	70
Grain	Fawcett - Pale Chocolate	0.5 kg (5.6%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.8%)	68 %	1200
Grain	Strzegom pszenica prażona	0.25 kg (2.8%)	70 %	1000
Grain	Carafa III	0.16 kg (1.8%)	70 %	1034
Grain	Weyermann pszeniczny czekoladowy	0.25 kg (2.8%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM13 Irlandzkie Ciemności	Ale	Liquid	1500 ml	Fermentum Mobile
------------------------------	-----	--------	---------	------------------

Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	2 g	Secondary	10 day(s)