

# 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

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (71.6%)	79 %	6
Grain	Castle Abbey Malt	0.3 kg (4.5%)	71.7 %	110
Grain	Caraaroma	0.6 kg (9%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3%)	68 %	1200
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.5%)	75 %	45
Grain	Jęczmień palony	0.5 kg (7.5%)	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	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

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