

Wedding Vanilla Porter

- Gravity **21.6 BLG**
- ABV ---
- IBU **30**
- SRM **28.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|----------------|-------|-----|
| Grain | wiedeński weyermann | 3 kg (34.7%) | 75 % | 7 |
| Grain | Monachijski typ I weyermann | 3 kg (34.7%) | 75 % | 14 |
| Grain | Monachijski typ II weyermann | 1 kg (11.6%) | 75 % | 22 |
| Grain | Caramunich I weyermann | 0.7 kg (8.1%) | 75 % | 90 |
| Grain | Weyermann - Carared | 0.5 kg (5.8%) | 75 % | 45 |
| Grain | Weyermann - Carafa I | 0.15 kg (1.7%) | 75 % | 900 |
| Adjunct | płatki owsiane | 0.3 kg (3.5%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|-----------|-----------|
| Spice | laska wanilii w bourbonie szt | 3 g | Secondary | 14 day(s) |
| Flavor | płatki dębowe | 2 g | Secondary | 14 day(s) |