

# 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)