

Borbon Vanilla Imperia Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **49**
- SRM **32**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 2 kg (25%) | 81 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%) | 79 % | 22 |
| Grain | Żytni | 1.5 kg (18.8%) | 85 % | 8 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.4 kg (5%) | 79 % | 130 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (5%) | 74 % | 79 |
| Grain | Briess - Chocolate Malt | 0.6 kg (7.5%) | 60 % | 690 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (2.5%) | 70 % | 128 |
| Grain | Strzegom Bursztynowy | 0.7 kg (8.8%) | 70 % | 49 |
| Sugar | Cukier | 0.2 kg (2.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Fuggles | 25 g | 30 min | 4.5 % |
| Aroma (end of boil) | Tettnang | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-----------|
| Spice | Vanillia | 10 g | Secondary | 10 day(s) |
| Flavor | Borbon | 400 g | Bottling | --- |