

# Stout owsiany z wanilią

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **31.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.7 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (68.7%)	80 %	5
Grain	Special B Malt	0.52 kg (7.1%)	65.2 %	315
Grain	Pale Chocolate	0.41 kg (5.6%)	71 %	600
Grain	Płatki owsiane	0.7 kg (9.6%)	85 %	3
Grain	Wiedeński	0.42 kg (5.8%)	79 %	10
Grain	Czekoladowy ciemny	0.225 kg (3.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	14.2 %
Boil	Nugget	20 g	20 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Spice	Laska wanilii x2	2 g	Secondary	7 day(s)
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## Notes

- 21l do gara  
3,5l do kleikowania  
6,5 litra do wystadzania, wyszło 28,5 do gotowania.  
Do fermentora poszło 23 litry.  
Laski wanilii macerowane dwa tygodnie w burbonie ok 50ml, dodane razem z burbonem.  
13,3 brix  
CO2 2,2  
*Jan 31, 2020, 4:02 PM*