

# Vanilla Bourbon Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **27**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **52.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	4.5 kg (78.9%)	82 %	6
Grain	Płatki Owsiane	0.5 kg (8.8%)	85 %	3
Grain	Caraaroma - Weyermann	0.1 kg (1.8%)	82 %	350
Grain	Kawowy Jasny - Castle Malting	0.2 kg (3.5%)	80 %	250
Grain	Pszeniczny czekoladowy - Weyermann	0.2 kg (3.5%)	80 %	1000
Grain	Carafa Specjal typ III - Weyermann	0.2 kg (3.5%)	80 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	60 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Laski wanili (2 szt.)	14 g	Secondary	7 day(s)
Flavor	Płatki dębowe amerykańskie mocno przypalone	50 g	Secondary	7 day(s)