

Vanilla porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **19.8**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **55 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.98 kg (38.6%)	85 %	7
Grain	Platki owsiane	0.8 kg (15.6%)	60 %	3
Grain	Strzegom Monachijski typ I	0.45 kg (8.8%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.8%)	75 %	150
Grain	Weyermann - Carapils	0.5 kg (9.7%)	78 %	4
Grain	Biscuit Malt	0.5 kg (9.7%)	79 %	45
Grain	Carafa II	0.25 kg (4.9%)	70 %	812
Sugar	Milk Sugar (Lactose)	0.25 kg (4.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Laktoza	0 g	15 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Laska wanilii	2 g	Secondary	---

Notes

- Ciemne słody po 45 zacierania

Zależy mi aby przede wszystkim grała tu wanilia. Do tego laktoza powinna osłodzić piwo, a płatki owsiane fajnie je wygładzić.

Mar 18, 2021, 9:17 PM