

## #31 Vanilla Sweet Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **37.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (56.3%)	80 %	5
Grain	Strzegom karmelowy	0.4 kg (5.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.2%)	68 %	1200
Grain	Płatki owsiane	1.2 kg (16.9%)	85 %	3
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Strzegom Barwiący	0.2 kg (2.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	500 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Secondary	5 day(s)
Flavor	laska wanilii moczone w wódce	5 g	Secondary	3 day(s)