

# Vanilla Love

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **11.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado Pale Basic	3 kg (55%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (18.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.3%)	79 %	16
Grain	Carafa	0.15 kg (2.8%)	70 %	664
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	15 g	50 min	13.6 %
Aroma (end of boil)	Ahtanum	20 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia laska	0 g	Secondary	1 day(s)
Spice	wanilia starta	15 g	Boil	30 min