

# Vanilla stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **22.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (79.4%)	80 %	7
Grain	Oats, Malted	0.5 kg (7.9%)	80 %	2
Grain	Briess - Roasted Barley	0.25 kg (4%)	55 %	591
Grain	Castle Malting - Chocolate Wheat	0.25 kg (4%)	74 %	950
Grain	Briess - Wheat Malt, White	0.3 kg (4.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	50 g	5 min	5.1 %