

## #166 Waniliowy szejk

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **17**
- SRM **6.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12.9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pale Ale Maris Otter Extra | 1 kg (25.6%)   | 80 %   | 3.5 |
| Grain | Steinbach pszeniczny       | 1 kg (25.6%)   | 81 %   | 4   |
| Grain | Viking Malt owsiany        | 1 kg (25.6%)   | 61 %   | 5.5 |
| Grain | Viking Malt cookie         | 0.4 kg (10.3%) | 80 %   | 50  |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (12.8%) | 76.1 % | 0   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Amora Preta PL 2021 | 40 g   | 10 min | 7.3 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 30 ml  | Lallemand  |

### Extras

| Type   | Name          | Amount | Use for | Time  |
|--------|---------------|--------|---------|-------|
| Flavor | Laska wanilii | 1 g    | Boil    | 7 min |

|        |               |     |           |     |
|--------|---------------|-----|-----------|-----|
| Flavor | Laska wanilii | 1 g | Secondary | --- |
|--------|---------------|-----|-----------|-----|

## Notes

- 13.5 bez laktozy, spodziewany alkohol 5.6%

Laska wanilii przy gotowaniu (30'), druga na fermentację cichą (7 dni).  
*Feb 22, 2023, 10:54 AM*