

CARAJILLO VANILLA STOUT 26

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **31.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (70.2%)	79 %	6
Grain	Żytni	0.5 kg (8.8%)	85 %	8
Grain	Crystal Dark	0.1 kg (1.8%)	74 %	158
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.8%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarnista macerowana w Brandy	250 g	Secondary	4 day(s)
Flavor	Wanilia laska	1 g	Secondary	4 day(s)