

# FES vanilla

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **27**
- SRM **43.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (73.3%)	80 %	5
Grain	Monachijski jasny	1 kg (13.3%)	80 %	16
Grain	Czekoladowy	0.5 kg (6.7%)	60 %	788
Grain	Carafa II	0.5 kg (6.7%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla	2 g	Secondary	---
Flavor	Kostka kasztanowca	50 g	Secondary	---