

# Vanilla & Coffee Extra Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **34.1**
- 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 **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (47.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Caraaroma	0.4 kg (6.2%)	78 %	400
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Carafa	0.2 kg (3.1%)	70 %	664
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (7.7%)	85 %	3
Grain	Viking Pale Ale malt	0.4 kg (6.2%)	80 %	5
Grain	Czekoladowy	0.1 kg (1.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	40 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	200 ml	---