

# Wanilia Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **42.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Słód Monachijski Jasny Viking Malt	0.5 kg (7.7%)	79 %	16
Grain	Carafa III	0.3 kg (4.6%)	70 %	1400
Grain	Słód Czekoladowy ciemny Viking Malt	0.5 kg (7.7%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	Magnum	10 g	15 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanilii Bourbon macerowana w rumie	5 g	Secondary	7 day(s)

### Notes

- Laktoza na 15 min przed końcem gotowania  
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